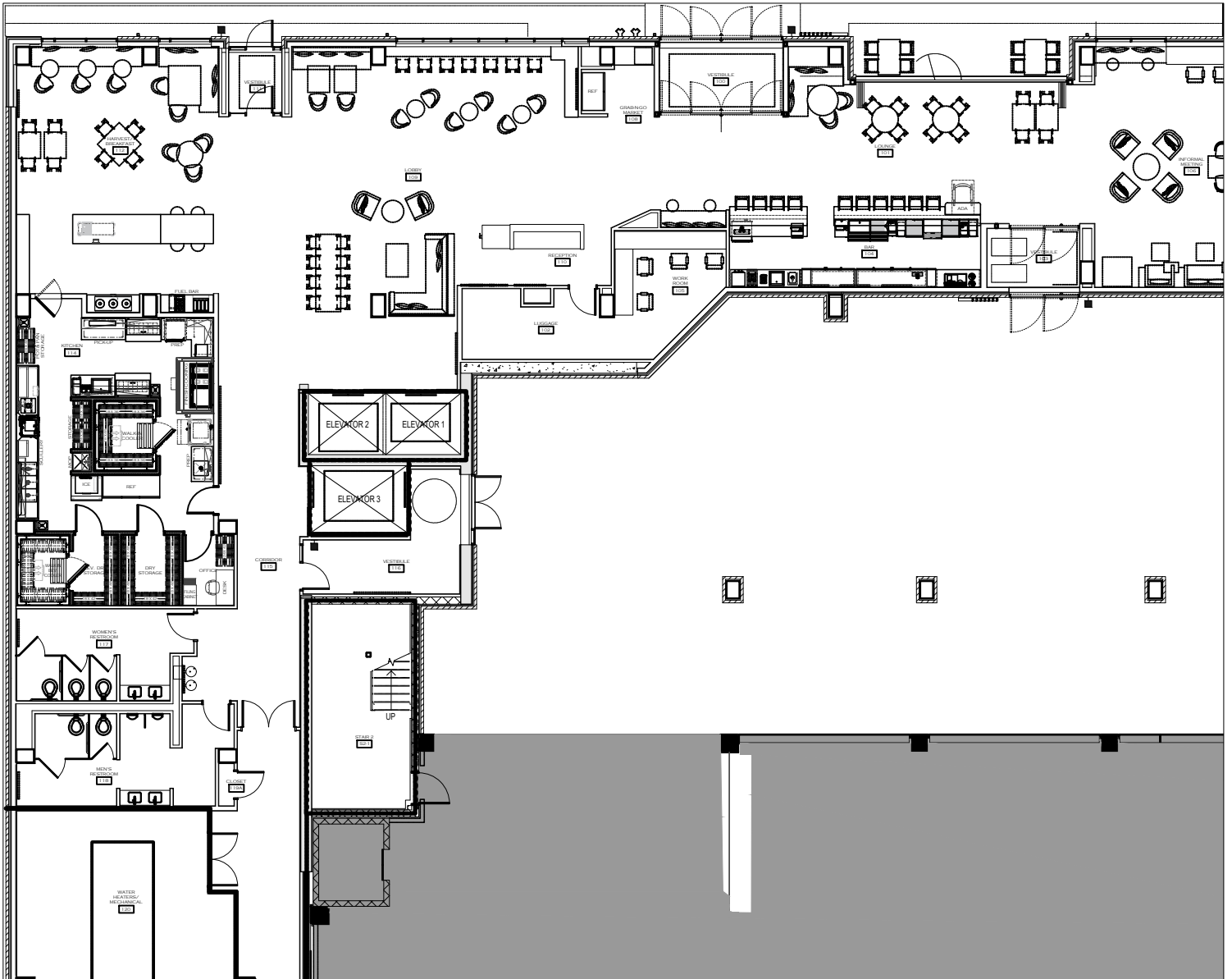


NULU HOTEL

LOUISVILLE , KENTUCKY

DATE: 05-13-2020



FOODSERVICE EQUIPMENT PROJECT MANUAL



THE WILLINGHAM COMPANY

EST: 1979

COMMERCIAL KITCHEN SPECIALIST | CONCEPT | CONSTRUCTION | COMPLETION



Project:
Tempo by Hilton
Louisville, KY

From:
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THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 1 - MILLWORK BREAKFAST ISLAND (1 EA REQ'D)

By Millwork

<By Other>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 2 - COLD SHELF (1 EA REQ'D)

Hatco CSU-48-F

Cold Shelf, undermount, 48" W x 15-1/2" D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, cULus, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	1		NOTE: CE mark not available
Hatco	1		1 year on-site parts & labor warranty
Hatco	1		120v/60/1-ph, 450 watts, 1/3 HP, NEMA 5-15P (domestic voltage), standard



Project _____
 Item # _____
 Quantity _____

Cold Shelves Undermount

Models:

- CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S*
 CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
 CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

Hatco's Cold Shelves Undermount are designed to keep your products in the perfect chill zone.

Undermount shelves have the amazing benefit of being able to be installed under the counter top of your choice!

The CSUR, CSUX unattached models have the added benefit of allowing design flexibility for fabricators.

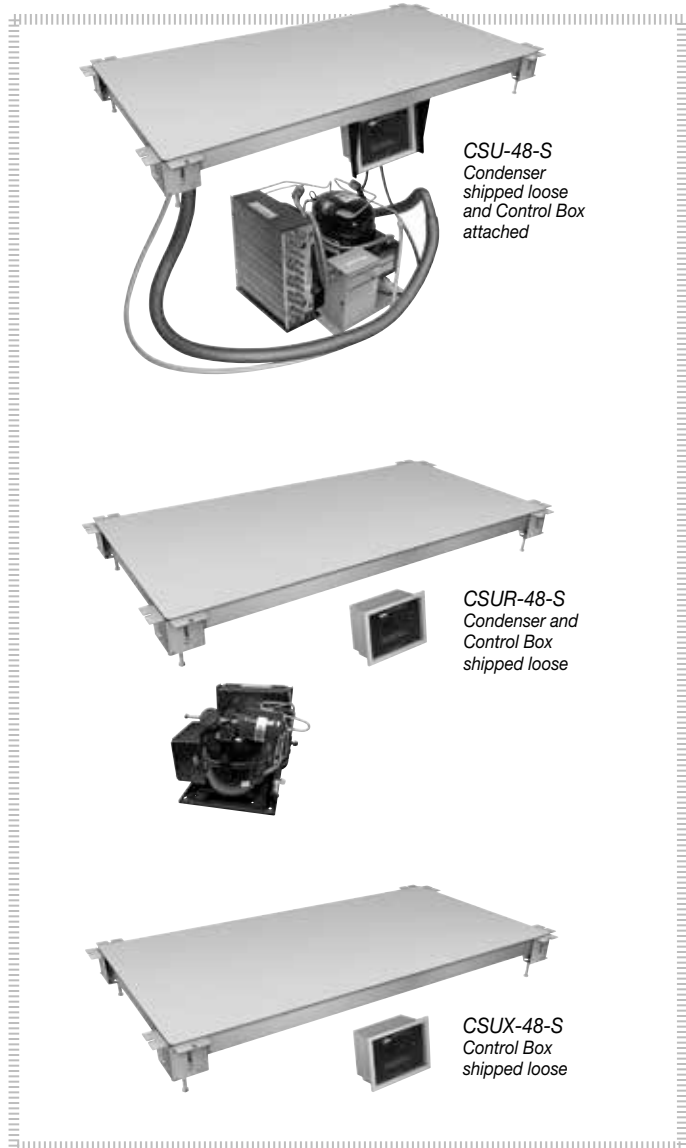
Standard features

- Mounts directly to underside of appropriate countertop material
- Approved materials include granite and quartz up to 1 3/16" (30 mm), Swanstone® (provided by Hatco), and certain stainless steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other material‡
- CSU units have unattached Condenser, attached Control Box
 CSUR units have unattached Condenser and Control Box
 CSUX have no Condenser (condenser supplied by others) and unattached Control Box
- CSU(R) condensers utilize R-513A refrigerant
 CSUX models allow shelves to be cooled with other refrigerants
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSU, CSUR models only)
- CSU models offer a long, flexible, refrigerant line which allows condensing unit to be pulled out for service
- With CSU models, condensing unit may be mounted up to 4' (1219 mm) away from the center of shelf
- All units have an Electronic Temperature Control Box with a 4' (1219 mm) lead wire (Standard)
- Control Box can be mounted 4' (1219 mm) from center of the shelf (CSU models only)
- All models feature an anodized aluminum surface
- Models shipped with a shelf assembly with a temperature probe, assembled TXV valve (shipped loose on CSUR, CSUX models), control box (shipped loose on CSUR, CSUX models), liquid line solenoid valve attached to the shelf (CSUX models only) and CSU, CSUR models include a condensing unit (CSU shipped attached, CSUR shipped loose)
- All models not available with CE Mark

* CSU models available in Dom/Canada, Export Price Lists only

‡ Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents.

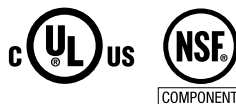
For operation, location and safety information, please refer to the Installation & Operating Manual.



Options (available at time of purchase only)

- Additional four year parts only warranty on the compressor available at time of purchase (U.S. and Canada only)
- Longer cord - allows Control Box to be located 7.5' (2286 mm) from unit - 4' (1219 mm) Standard (CSU Export models only)

CSU models only:

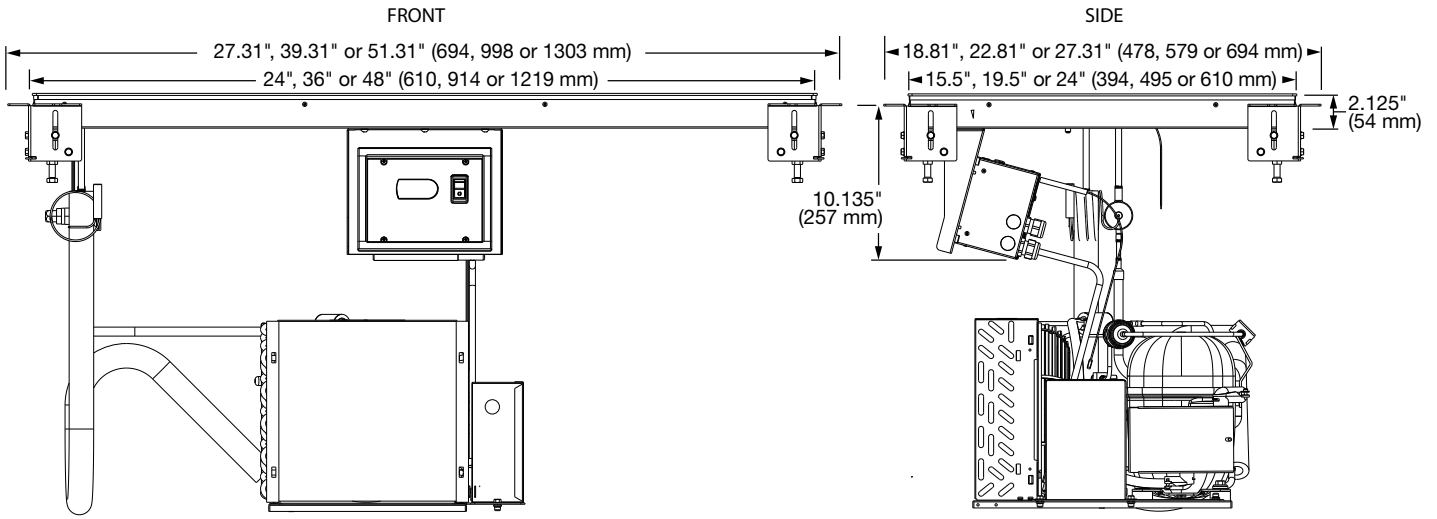




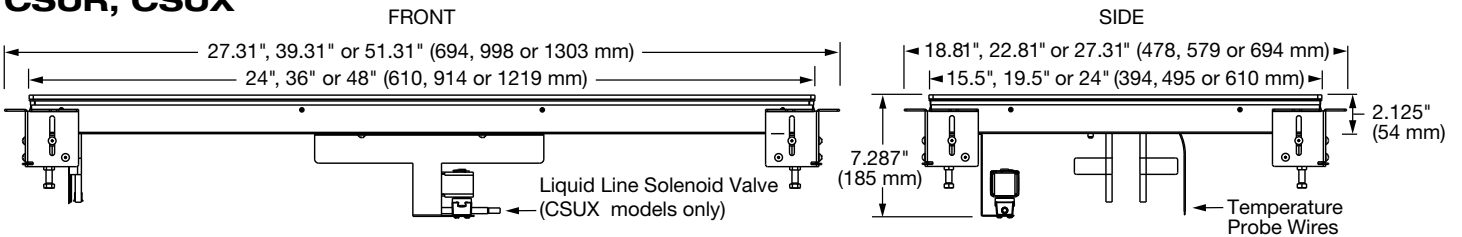
Cold Shelves Undermount

Models: CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
 CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
 CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

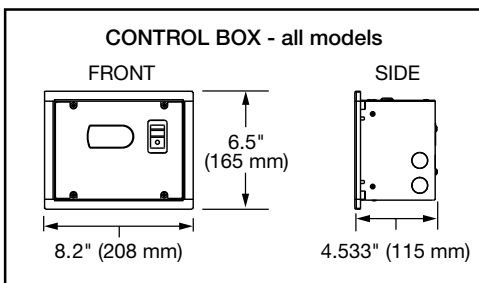
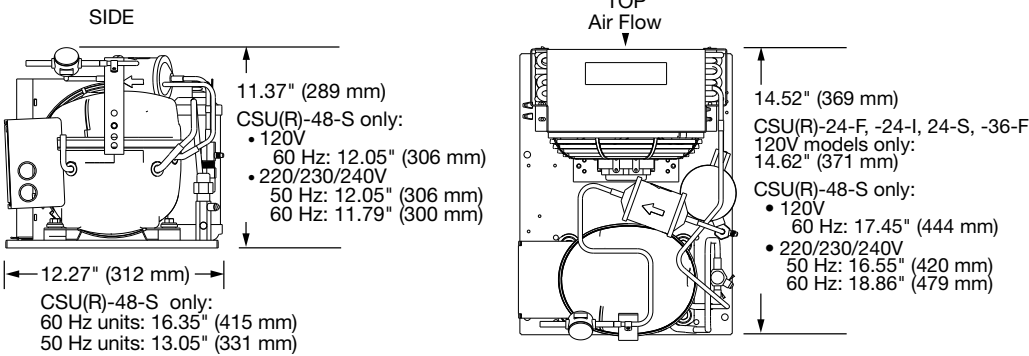
CSU



CSUR, CSUX



CONDENSING UNIT





Cold Shelves Undermount

Models: CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
 CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
 CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

SPECIFICATIONS

Cold Shelves Undermount

The shaded areas contain electrical information for International models

Model*	Overall Dimensions W x D x H	Usable Shelf Space W x D	Compressor Size HP	Volts*	Watts	Amps	Hz	Plug	Approximate Ship Weight
CSU-24-F	27.31" x 18.81" x 10.135" (694 x 478 x 257 mm)	24" x 15.5" (610 x 394 mm)	1/5	120	300	3.8	60	NEMA 5-15P	118 lbs. (54 kg)
			1/3	220	1089	5.0	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	1190	5.2			
				240	1296	5.4			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
240	1344	5.6							
CSU-24-I	27.31" x 22.81" x 10.135" (694 x 579 x 257 mm)	24" x 19.5" (610 x 495 mm)	1/5	120	300	3.8	60	NEMA 5-15P	115 lbs. (52 kg)
			1/3	220	1089	5.0	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	1190	5.2			
				240	1296	5.4			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
240	1344	5.6							
CSU-24-S	27.31" x 27.31" x 10.135" (694 x 694 x 257 mm)	24" x 24" (610 x 610 mm)	1/5	120	300	3.8	60	NEMA 5-15P	130 lbs. (59 kg)
			1/3	220	1089	5.0	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	1190	5.2			
				240	1296	5.4			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
240	1344	5.6							
CSU-36-F	39.31" x 18.81" x 10.135" (998 x 478 x 257 mm)	36" x 15.5" (914 x 394 mm)	1/5	120	300	3.8	60	NEMA 5-15P	143 lbs. (65 kg)
			1/3	220	1089	5.0	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	1190	5.2			
				240	1296	5.4			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
240	1344	5.6							
CSU-36-I	39.31" x 22.81" x 10.135" (998 x 579 x 257 mm)	36" x 19.5" (914 x 495 mm)	1/3	120	450	5.9	60	NEMA 5-15P	140 lbs. (64 kg)
			3/8	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
240	1344	5.6							
CSU-36-S	39.31" x 27.31" x 10.135" (998 x 694 x 257 mm)	36" x 24" (914 x 610 mm)	1/3	120	450	5.9	60	NEMA 5-15P	144 lbs. (66 kg)
			3/8	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
240	1344	5.6							
CSU-48-F	51.31" x 18.81" x 10.135" (1303 x 478 x 257 mm)	48" x 15.5" (1219 x 394 mm)	1/3	120	450	5.9	60	NEMA 5-15P	141 lbs. (64 kg)
			3/8	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
240	1344	5.6							
CSU-48-I	51.31" x 22.81" x 10.135" (1303 x 579 x 257 mm)	48" x 19.5" (1219 x 495 mm)	1/3	120	450	5.9	60	NEMA 5-15P	154 lbs. (70 kg)
			3/8	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
240	1344	5.6							
CSU-48-S	51.31" x 27.31" x 10.135" (1303 x 694 x 257 mm)	48" x 24" (1219 x 610 mm)	5/8	120	800	8.7	60	NEMA 5-15P	176 lbs. (80 kg)
			1/2	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			5/8	220	1956	8.9	60	BS-1363	
				230	2138	9.3			
240	2328	9.7							

* Available in Dom/Canada, Export Price Lists only.

* All voltages non-CE

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



Cold Shelves Undermount

Models: CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
 CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
 CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

SPECIFICATIONS

Cold Shelves Undermount
 with unattached Condenser and Control Box

The shaded areas contain electrical
 information for International models

Model	Overall Shelf Dimensions W x D x H	Usable Shelf Space W x D	Compressor Size HP	Volts*	Watts	Amps	Hz	Approximate Ship Weight
CSUR-24-F	27.31" x 18.81" x 7.287" (694 x 478 x 185 mm)	24" x 15.5" (610 x 394 mm)	1/5	120	300	3.8	60	111 lbs. (50 kg)
			1/3	220	1089	5.0	50	
				230	1190	5.2		
				240	1296	5.4		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
240	1344	5.6						
CSUR-24-I	27.31" x 22.81" x 7.287" (694 x 579 x 185 mm)	24" x 19.5" (610 x 495 mm)	1/5	120	300	3.8	60	108 lbs. (49 kg)
			1/3	220	1089	5.0	50	
				230	1190	5.2		
				240	1296	5.4		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
240	1344	5.6						
CSUR-24-S	27.31" x 27.31" x 7.287" (694 x 694 x 185 mm)	24" x 24" (610 x 610 mm)	1/5	120	300	3.8	60	130 lbs. (124 kg)
			1/3	220	1089	5.0	50	
				230	1190	5.2		
				240	1296	5.4		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
240	1344	5.6						
CSUR-36-F	39.31" x 18.81" x 7.287" (998 x 478 x 185 mm)	36" x 15.5" (914 x 394 mm)	1/5	120	300	3.8	60	137 lbs. (62 kg)
			1/3	220	1089	5.0	50	
				230	1190	5.2		
				240	1296	5.4		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
240	1344	5.6						
CSUR-36-I	39.31" x 22.81" x 7.287" (998 x 579 x 185 mm)	36" x 19.5" (914 x 495 mm)	1/3	120	450	5.9	60	133 lbs. (60 kg)
			3/8	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
240	1344	5.6						
CSUR-36-S	39.31" x 27.31" x 7.287" (998 x 694 x 185 mm)	36" x 24" (914 x 610 mm)	1/3	120	450	5.9	60	137 lbs. (62 kg)
			3/8	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
240	1344	5.6						
CSUR-48-F	51.31" x 18.81" x 7.287" (1303 x 478 x 185 mm)	48" x 15.5" (1219 x 394 mm)	1/3	120	450	5.9	60	135 lbs. (61 kg)
			3/8	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
240	1344	5.6						
CSUR-48-I	51.31" x 22.81" x 7.287" (1303 x 579 x 185 mm)	48" x 19.5" (1219 x 495 mm)	1/3	120	450	5.9	60	166 lbs. (75 kg)
			3/8	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
240	1344	5.6						
CSUR-48-S	51.31" x 27.31" x 7.287" (1303 x 694 x 185 mm)	48" x 24" (1219 x 610 mm)	5/8	120	800	8.7	60	170 lbs. (77 kg)
			1/2	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			5/8	220	1956	8.9	60	
				230	2138	9.3		
240	2328	9.7						

* All voltages non-CE

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Cold Shelves Undermount

Models: CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
 CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
 CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

SPECIFICATIONS

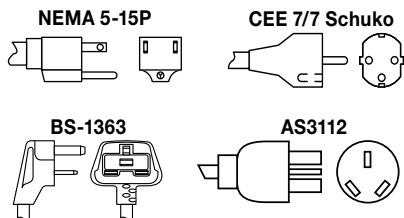
Cold Shelves Undermount
 with unattached Control Box only (no Condenser)

The shaded areas contain electrical
 information for International models

Model	Overall Shelf Dimensions W x D x H	Usable Shelf Space W x D	Volts*	Rated Watts	Amps	Hz	Approximate Ship Weight
CSUX-24-F	27.31" x 18.81" x 7.287" (694 x 478 x 185 mm)	24" x 15.5" (610 x 394 mm)	120	12	0.1	60	73 lbs. (34 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-24-I	27.31" x 22.81" x 7.287" (694 x 579 x 185 mm)	24" x 19.5" (610 x 495 mm)	120	12	0.1	60	70 lbs. (32 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-24-S	27.31" x 27.31" x 7.287" (694 x 694 x 185 mm)	24" x 24" (610 x 610 mm)	120	12	0.1	60	85 lbs. (39 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-36-F	39.31" x 18.81" x 7.287" (998 x 478 x 185 mm)	36" x 15.5" (914 x 394 mm)	120	12	0.1	60	98 lbs. (45 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-36-I	39.31" x 22.81" x 7.287" (998 x 579 x 185 mm)	36" x 19.5" (914 x 495 mm)	120	12	0.1	60	95 lbs. (44 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-36-S	39.31" x 27.31" x 7.287" (998 x 694 x 185 mm)	36" x 24" (914 x 610 mm)	120	12	0.1	60	99 lbs. (45 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-48-F	51.31" x 18.81" x 7.287" (1303 x 478 x 185 mm)	48" x 15.5" (1219 x 394 mm)	120	12	0.1	60	96 lbs. (44 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-48-I	51.31" x 22.81" x 17.287" (1303 x 579 x 185 mm)	48" x 19.5" (1219 x 495 mm)	120	12	0.1	60	128 lbs. (59 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-48-S	51.31" x 27.31" x 7.287" (1303 x 694 x 185 mm)	48" x 24" (1219 x 610 mm)	120	12	0.1	60	121 lbs. (45 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	

* All voltages non-CE

PLUG CONFIGURATION - CSU models only



R-513A REFRIGERANT OPERATING SPECIFICATIONS IN 75°F (24°C) AMBIENT

(Refer to the Installation section in the Installation and Operating Manual on the Hatco website)

- Suction Pressure: 6-9 PSIG (0.4-0.6 Bar)
- Discharge Pressure : 115-125 PSIG (7.9-8.6 Bar)
- Superheat: 4-10° F (2.2 to 5.6°C)
- Subcooling: 5-10° F (2.8 to 5.6°C)

PRODUCT SPECS

Cold Shelves Undermount

The patented Cold Shelves Undermount shall be model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Cold Shelves Undermount shall be rated at ... watts, ... volts, and ... inches (millimeters) in overall width.

It shall utilize R-513A refrigerant and will consist of surface shelf assembly (mounted

under foodsafe material). The condenser is attached to evaporator with 5' (1524 mm) flexible tubing, adjustable bracket with cord and plug attached and attached Electronic Temperature Control Box.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

Unattached Undermount Shelves, R or X models

The patented Unattached Cold Shelves Undermount R or X shall be model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Unattached Cold Shelves Undermount R or X model shall be rated at ... watts, ... volts, and ... inches (millimeters) in overall width.

It shall utilize R-513A refrigerant and consist of surface shelf assembly (mounted under foodsafe material) with temperature probe, unattached TXV valve, unattached Electronic Temperature Control Box, unattached condenser (CSUR models only) and solenoid valve attached to shelf (CSUX models only).

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 3 - COUNTERTOP (1 EA REQ'D)

By Millwork

<By Other>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 4 - DECORATIVE LAMP (3 EA REQ'D)

Hatco DLH-725

Decorative Heat Lamp, High Wattage, (1) bulb type (not included), 8-1/2" H x 9-1/2" Dia. shade, 375 watt max, CE, cULus, UL EPH Classified, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: The decorative lamp & Luminaires are NOT returnable
Hatco	3		120v/60/1-ph, 375 watt, standard
Hatco	3		No bulb is included, 375 watt max.
Hatco	3	SPECIFY	MUST SPECIFY designer color selected from list of standard colors and indicated on order (Available at time of purchase only)
Hatco	3	SPECIFYN/C	MUST SPECIFY designer color selected from list of standard colors and indicated on order (Available at time of purchase only)
Hatco	3	C	Mounting Style - Cord (specify cord color) - cord mount to canopy, specify overall length from 17" to any length (Available at time of purchase only) (nc)
Hatco	3	N	Switch Location - None (Available at time of purchase only)
Hatco	3	UP TO 72"	Overall Length - Up to 72" (specify to the nearest inch) (Available at time of purchase only)
Hatco	3	DL-CORD-WHITE	White Cord, (CL, CU, CT, RL mounts only), (black is standard) (Available at time of purchase only)
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	3	012101	Designer black finish (top section), designer antique copper finish (middle section), designer black finish (bottom section)
Hatco	3	RT	Mounting Style - Retractable mount to track adapter (specify cord and track color) - retractable cord mount to track adapter, adjusts from 33-3/8" to 71-7/8" (Available at time of purchase only)
Hatco	3	DL-CORD-BK	Black Cord, (CL, CU, CT, RL mounts only), (black is standard) (Available at time of purchase only)
Hatco	1	DL-TRACK-4B	Track Mount Bar, 4', black
Hatco	3	DL-ADAPT-BK	Black Track Adapter (CT, RT, ST mounts only)



Project _____
 Item # _____
 Quantity _____

Decorative Lamps/ Luminaires

Models: DLL-, DL- or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300, -1400, -1500

Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, wait staff pickup stations or customer serving points, while enhancing your décor. Versatile enough for almost any location, the range of lights are available with a selection of unlimited personalized choices. In addition to food warming, configurations for display lighting are offered as well.

Standard features

- Luminaire (Low Watt), Standard and High Watt bulbs available (bulb not included in unit price)
- Models available in fourteen lamp shade styles
- Eight different mounting arrangements to choose from
- Four switch options
- Available for food holding and display or lighting only applications
- Track Adapter available in 120 volt only

NOTE:
Decorative Lamps (DLL, DL or DLH Series) are non-returnable.

Build Your Decorative/Luminaire Lamp in Six Easy Steps

(not for retrofit-bulb not included) –

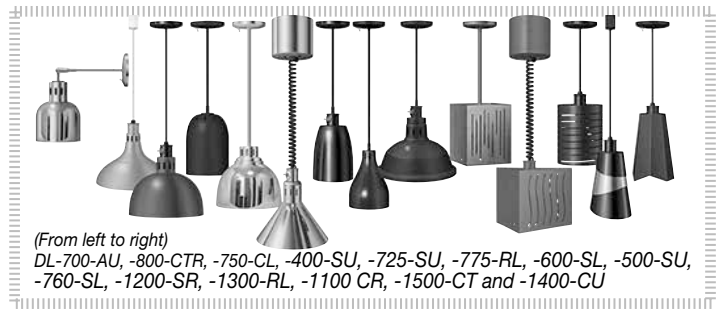
- Step 1** Electrical
- Step 2** Mounting Style
- Step 3** Switch Location
- Step 4** Shade Style
- Step 5** Shade and Canopy Colors
- Step 6** Overall Length



You can develop your own Hatco Decorative Lamp solutions with our online lamp configurator.

Visit "www.hatcocorp.com" and click on "Build a Lamp"

For operation, location and safety information, please refer to the Installation & Operating Manual.



(From left to right)

DL-700-AU, -800-CTR, -750-CL, -400-SU, -725-SU, -775-RL, -600-SL, -500-SU, -760-SL, -1200-SR, -1300-RL, -1100 CR, -1500-CT and -1400-CU

Options

(available at time of purchase only)

Designer Colors (Exception: DL-1500)

- Warm Red Black Gray Granite White Granite
- Navy Blue Hunter Green Antique Copper

Gloss Finishes (Exception: DL-1500)

- Smooth White Gleaming Gold Glossy Gray Bold Black

Gloss Finishes* for Shade Only (Exception: DL-1500)

- Radiant Red Brilliant Blue Clear Brushed Metal

Plated Finishes* (Exception: DL-1500)

- Bright Brass Bright Nickel Bright Copper
- Antique Nickel Antique Brass Antique Bronze

DLX-1500 Color Combinations only

- Designer Finishes Black/Antique Copper/Black
- Gloss Finishes Bold Black/Radiant Red/Bold Black*
- Gloss Bold Black/Plated Bright Nickel/Gloss Bold Black*
- Gloss Bold Black/Plated Antique Nickel/Gloss Bold Black*
- Gloss Bold Black/Plated Bright Copper/Gloss Bold Black*

*Special process required and extended lead times

Cord Color (C=Cord, R=Retractable Mounts only)

- Black (Standard) White

Luminaire Lighting (100W bulb maximum, not included)

Extended Electrical Leads – For any SU, SL or SR mount unit, must specify lead length)

- 1'-5' (305-1524 mm) 6'-10' (1829-3048 mm)
- 11'-15' (3353-4572 mm) 16'-20' (4877-6096 mm)

Accessories

Track Mount Bar - (120V only, maximum 16 amps per any length of track)

- 4' (1219 mm) Black 4' (1219 mm) White
- 8' (2438 mm) Black 8' (2438 mm) White
- 12' (3657 mm) - one 8' (2438 mm) plus one 4' (1219 mm) with Coupler, Black
- 12' (3657 mm) - one 8' (2438 mm) plus one 4' (1219 mm) with Coupler, White
- 16' (4876 mm) - Two 8' (2438 mm) with Coupler, Black
- 16' (4876 mm) - Two 8' (2438 mm) with Coupler, White

Additional Track Installation and Modification Kit

- Black White

16 Amp Lamp Toggle Switch

Coated Bulbs for Luminaire models only

- 120V, 40W Clear 240V, 40W Clear

Coated Bulbs

- 120V, 250W Clear 240V, 250W Clear 120V, 250W Red

Coated Bulbs for DLH models only

- 120V, 375W Clear

Uncoated Bulbs

- 120V, 250W Clear 240V, 250W Clear 120V, 250W Red

Uncoated Bulbs for DLH models only

- 120V, 375W Clear



ANSI/NSF 4



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Decorative Lamps/Luminaires

Models: DLL-, DL- or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300, -1400, -1500

ORDERING INSTRUCTIONS

Please refer to the six steps in the Hatco Foodservice Equipment Price List or go online at www.hatcocorp.com and click on "Build A Lamp". This will help you in choosing the correct configuration for your specific needs.

Step 1-Electrical

Model [▲]	Maximum Watt Bulb (Not included)	Voltage Single Phase	Ship Weight [▼]
DLL- (Luminaire)	100	120, 240	6-10 lbs. (3-5 kg)
DL- (Standard)	250	120, 240	6-10 lbs. (3-5 kg)
DLH- (High Watt)	375	120, 240	6-10 lbs. (3-5 kg)

▲ Not field convertible ▼ Depending on components

Step 2-Mounting Style

MOUNTING STYLES	SPECIFY the:	Shade Height	
		8.5" H (216 mm)	10.5" H (267 mm)
ARM A Mount Rigid Mount to canopy with pivot. 	Horizontal Stem Length	7 to 20" (178 to 508 mm)	
		Overall Length: 17" to 30" (432 to 762 mm)	Overall Length: 19" to 32" (483 to 813 mm)
PIVOT P Mount Rigid Mount to canopy with pivot. 	Overall Length (from pivot to bottom of shade)	17" to 71" (432 to 1803 mm)	19" to 73" (483 to 1854 mm)
CORD C Mount Cord Mount to canopy. 	Overall Length	17" (432 mm) to any length	19" (483 mm) to any length
		CT Mount* Cord Mount to track adapter. 	

MOUNTING STYLES	SPECIFY the:	Shade Height	
		8.5" H (216 mm)	10.5" H (267 mm)
RETRACTABLE CORD R Mount Retractable Cord Mount. 	Adjusts to a maximum and minimum according to shade height	31" to 69½" (787 to 1765 mm)	33" to 71½" (838 to 1816 mm)
		RT Mount* Retractable Cord Mount to track adapter. 	33⅜" to 71⅞" (848 to 1826 mm)
STEM S Mount Rigid Stem Mount to canopy. 	Overall Length	14" to 71" (356 to 1803 mm)	16" to 73" (483 to 1854 mm)
		ST Mount* Rigid Stem Mount to track adapter. 	17" to 71" (432 to 1803 mm)

* NOTE: Lamp shade diameter and wattage may limit number of lamps per track. Maximum 1920 watts or 16 amps per any length of track. To assure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).

Step 3-Switch Location

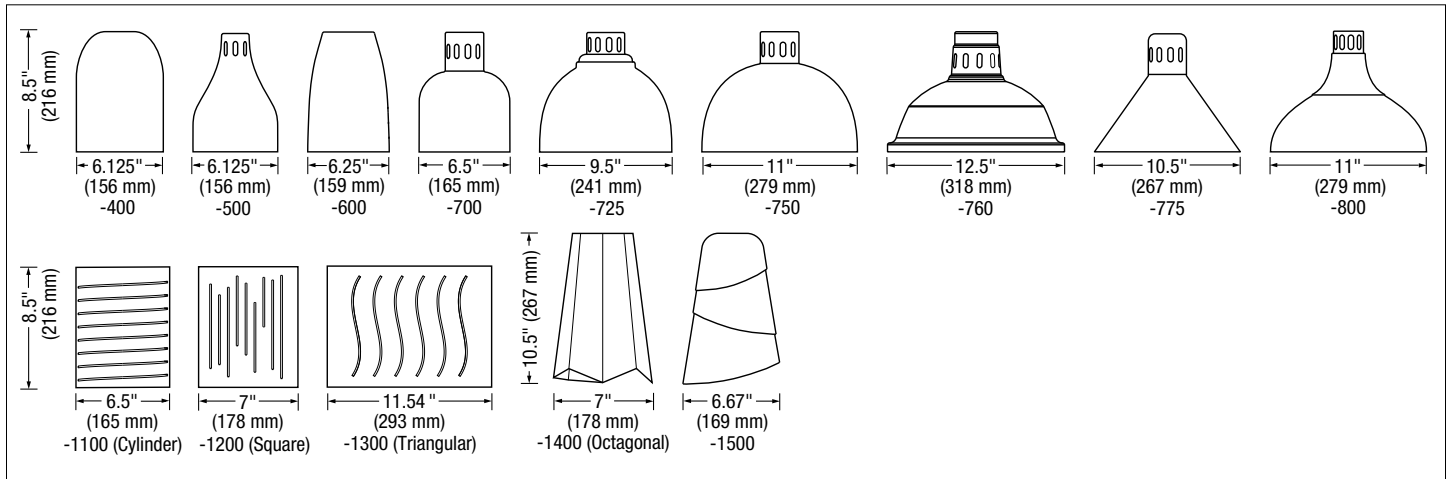
(N)-None Supplied by installer	(L)-Lower Switch (Horizontal toggle) Not available on: • DLH (High Watt models) • A Mount		(R)-Remote Switch • Accommodates 16 amps • Up to seven 250W lamps, or five 375W lamps maximum per remote switch		(U)-Upper Switch Not available on: • DLH (High Watt models) • R Mount • Track Mounts (CT, RT, ST)	
--	--	--	--	--	--	--



Decorative Lamps/Luminaires

Models: DLL-, DL- or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300, -1400, -1500

Step 4-Shade Style (height and width shown)



Step 5-Shade and Canopy Colors - Click on www.hatcocorp.com (Order Literature/Brochures/Sales Literature/Color Chip Chart) or see the Hatco Price List for color representations.

Designer colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper

Gloss Finishes: Smooth White, Gleaming Gold, Glossy Gray, Bold Black

Gloss Finishes* for Shade Only: Radiant Red, Brilliant Blue, Clear Brushed Metal Finish

Plated Finishes*: Bright Brass, Bright Nickel, Bright Copper, Antique Nickel, Antique Brass and Antique Bronze

Exception: DLX-1500 shade in these color options only

Designer Black/Antique Copper/Black

Gloss Bold Black/Plated Bright Nickel/Gloss Bold Black* (shown)

Gloss Bold Black/Plated Antique Nickel/Gloss Bold Black*

Gloss Bold Black/Plated Bright Copper/Gloss Bold Black*

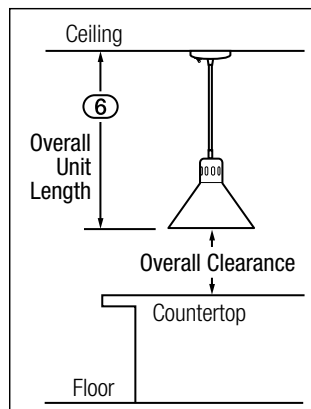
Gloss Bold Black/Radiant Red/Bold Black*

**Special Process Required and Extended Lead Times*



Step 6-Overall Unit Length

- For C, CT, S or ST Mounts: From ceiling to bottom of warmer lamp shade (#6 in drawing).
- For A or P Mounts: From center of shade to wall plus vertical shade length to the nearest whole number (see line art in mounting styles and please specify exact length in whole numbers).
- For Clearance: See "Clearance Requirements" in the Hatco Price List Ordering Instructions.



PRODUCT SPECS Decorative Lamps/Luminaires

The Decorative Lamp shall be a Hatco Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Decorative Lamp shall be rated at ... watts, ... volts, and ... inches (millimeters) in overall width. It shall consist of a vented lamp shade and mounting. Switch locations can be upper, lower, remote or supplied by installer. Bulb options are uncoated or

coated, clear or red, 60W clear (DLL), 250W (DL models) or 375W (DLH models). Warranty consists of 24/7 parts and service assistance (US and Canada only).

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THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 5 - HEATED SHELF FOOD WARMER (1 EA REQ'D)

Hatco HBGB-4818

Heated Base Glass Shelf, built-in, 48"L, ceramic glass surface, uniform heat, 100° - 200°F thermostatic control with lighted on/off rocker switch, choice of frame finish, cULus, UL EPH Classified

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	1		1-Yr Warranty on Blanket Heating Elements against burnout, standard
Hatco	1		120v/60/1-ph, 850 watts, 7.1 amps, NEMA 5-15P (domestic voltage), standard
Hatco	1		NOTE: Recommended for use in metallic countertop, verify that the material is suitable for temperatures up to 200°F
Hatco	1	HBGB-GLASS-BLK	Black finished ceramic glass, standard
Hatco	1		Stainless steel trim ring (standard)
Hatco	1		Stainless steel bezel only (standard)
Hatco	1		Flat top surface, standard
Hatco	1	HBGB-FLUSH-TSTAT	Flush mount thermostatic control box with lighted power switch, stainless steel (Available at time of purchase only)
Hatco	1	SPECIFY	MUST SPECIFY Designer Color for flush mounted control Bezel Box - select from list of colors and indicated on order (Available at time of purchase only)



Project _____
 Item # _____
 Quantity _____

Heated Base Glass Shelves

Portables: HBG-2418, -3018, -3618, -4818, -6018, -7218
 Built-Ins: HBGB-2418, -3018, -3618, -4818, -6018, -7218
 HBGBH-2418, -3018, -3618, -4818, -6018, -7218
 (HBGBH is an international model only)

Hatco Heated Base Glass Shelves have a heated ceramic glass top that creates uniform heat across the entire surface, and are made of approved foodsafe material. Ideal for use on pass-through areas, buffet lines, and as hors d'oeuvre displays.

Standard features

- Made of approved foodsafe material allowing placement of food product directly on the glass surface
- Thermostatically-controlled ceramic glass surface heated base
- Lighted On/Off rocker switch
- All units are equipped with an attractive trim mounting ring available in stainless steel (standard) *Designer Black* or *White*
- Portable models come with a 1829 mm (6') cord and plug
- Portable models offer an optional angled food stop which keeps product on the heat zone
- Portable models' surface temperature ranges from 100° to 195°F (38° to 90° C)
- Built-In standard and high watt models are recommended for use in metallic counters – for other surfaces, verify that the material is suitable for temperatures
 - Up to 200°F (93°C) for Standard Built-In*
 - Up to 257°F (125°C) for High Watt Built-In*
- Built-in standard and high watt models include control box with 3' (915 mm) conduit and 6' (1829 mm) cord and plug

* Hatco is not responsible for counter damage caused by heat from the warmer.

Note for Heated Base Glass Shelves with overhead Strip Heaters: For any size HBGB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a HBGB-3018 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 4" (102 mm) space.

For operation, location and safety information, please refer to the Installation & Operating Manual.



Options (available at time of purchase only)

- Ceramic Glass Color
 Black White
- Portable models**
- Angled Food Stop
 Designer Black White
 24" (610 mm) 30" (672 mm) 36" (914 mm)
 48" (1219 mm) 60" (1524 mm) 72" (1829 mm)
- Trim Ring color - Stainless Steel is standard color (Non-standard colors are non-returnable)
 Designer Black White
- Frame (base) color* - Stainless Steel is standard color
 Designer Black White
- Built-In models**
- Designer Color* for Flush Mount Control Bezel Box - Stainless Steel is standard color (Non-standard colors are non-returnable)
 Designer Black White
- Unit without Trim Ring (HBGBH models only)
- Flush Mount Electronic Control Box with Lighted Power Switch – CE not available (HBGB models only)
- Flush Mount Thermostatic Control Box with Lighted Power Switch (HBGB models only)
- 72" (1829 mm) conduit in lieu of standard 36" (915 mm) used with Flush Mount Electronic Control Box (HBGB models only)
- 36" (915 mm) conduit in lieu of standard 72" (1829 mm) used with Flush Mount Electronic Control Box (HBGBH models only)
- 120" (3050 mm) conduit used with Flush Mount Electronic Control Box (in lieu of standard 36" (915 mm) for HBGB and 72" (1829 mm) for HBGBH)
- Built-In Heated Base Glass Shelf with Recessed Top (HBGB models only)



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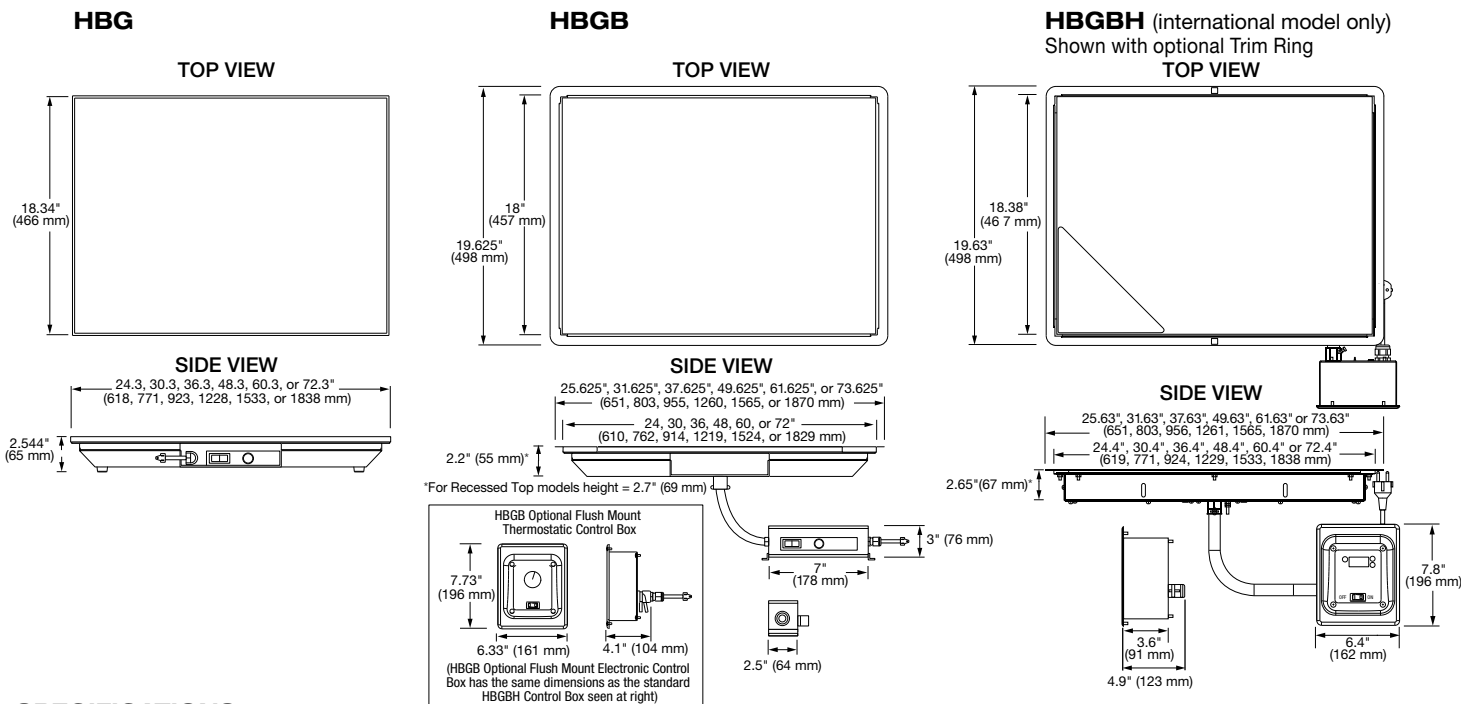


Heated Base Glass Shelves

Models: HBG-2418, -3018, -3618, -4818, -6018, -7218

HBGB-2418, -3018, -3618, -4818, -6018, -7218

HBGBH-2418, -3018, -3618, -4818, -6018, -7218



SPECIFICATIONS Portable Rectangular Heated Base Glass Shelves

The shaded areas contain electrical information for International models

Model	Dimensions (Width x Depth x Height [▲])	Voltage	Watts	Amps	Plug	Ship Weight [*]
HBG-2418	24.3" x 18.3" x 2.544" (618 x 466 x 65 mm)	100	425	4.3	NEMA 5-15P	29 lbs. (14 kg)
		120	425	3.5	NEMA 5-15P	
		220 ^z	420	1.9	BS-1363	
		220-230 (CE)	420-459	1.9-2.0	CEE 7/7 Schuko	
		230-240 (CE)	459-500	2.0-2.1	BS-1363 or AS 3112 [■]	
HBG-3018	30.3" x 18.3" x 2.544" (771 x 466 x 65 mm)	100	525	5.3	NEMA 5-15P	33 lbs. (15 kg)
		120	525	4.4	NEMA 5-15P	
		220 ^z	525	2.4	BS-1363	
		220-230 (CE)	525-574	2.4-2.5	CEE 7/7 Schuko	
		230-240 (CE)	574-625	2.5-2.6	BS-1363 or AS 3112 [■]	
HBG-3618*	36.3" x 18.3" x 6.15" (923 x 466 x 156 mm)	100	630	6.3	NEMA 5-15P	36 lbs. (17 kg)
		120	630	5.3	NEMA 5-15P	
		220 ^z	630	2.9	BS-1363	
		220-230 (CE)	630-689	2.9-3.0	CEE 7/7 Schuko	
		230-240 (CE)	689-750	3.0-3.1	BS-1363 or AS 3112 [■]	
HBG-4818* [≈]	48.3" x 18.3" x 6.15" (1228 x 466 x 156 mm)	100	850	8.5	NEMA 5-15P	42 lbs. (19 kg)
		120	850	7.1	NEMA 5-15P	
		220 ^z	840	3.8	BS-1363	
		220-230 (CE)	840-918	3.8-4.0	CEE 7/7 Schuko	
		230-240 (CE)	918-1000	4.0-4.2	BS-1363 or AS 3112 [■]	
HBG-6018* [≈]	60.3" x 18.3" x 6.15" (1533 x 466 x 156 mm)	100	1050	10.5	NEMA 5-15P	60 lbs. (28 kg)
		120	1050	8.8	NEMA 5-15P	
		220 ^z	1050	4.8	BS-1363	
		220-230 (CE)	1050-1148	4.8-5.0	CEE 7/7 Schuko	
		230-240 (CE)	1148-1250	5.0-5.2	BS-1363 or AS 3112 [■]	
HBG-7218* [≈]	72.3" x 18.3" x 6.15" (1838 x 466 x 156 mm)	100	1260	12.6	NEMA 5-15P	68 lbs. (31 kg)
		120	1260	10.5	NEMA 5-15P	
		220 ^z	1260	5.7	BS-1363	
		220-230 (CE)	1260-1378	5.7-6.0	CEE 7/7 Schuko	
		230-240 (CE)	1378-1500	6.0-6.3	BS-1363 or AS 3112 [■]	

▲ For Angled Food Stop option, add 0.5" (13 mm) to the Width, Depth and Height dimensions.
 * Shipping weight includes packaging.
 ■ AS3112 plug is for use in Australia only.
 • Height includes standard 4" legs.
 ≈ Units 48" (1219 mm) and larger are constructed of two equal size pieces of glass which create a seam.
 z 60 Hz



Heated Base Glass Shelves

Models: HBG-2418, -3018, -3618, -4818, -6018, -7218

HBGB-2418, -3018, -3618, -4818, -6018, -7218

HBGBH-2418, -3018, -3618, -4818, -6018, -7218

SPECIFICATIONS

Built-In Rectangular Heated Base Glass Shelves

The shaded areas contain electrical information for International models

STANDARD WATTAGE

Model ^	Dimensions (Width x Depth x Height)	Voltage	Watts	Amps	Plug	Ship Weight*
HBGB-2418	25.625" x 19.625" x 2.2" (651 x 498 x 55 mm)	100	425	4.3	NEMA 5-15P	32 lbs. (15 kg)
		120	425	3.5	NEMA 5-15P	
		220 ^z	420	1.9	BS-1363	
		220-230 (CE)	420-459	1.9-2.0	CEE 7/7 Schuko, CCC	
		230-240 (CE)	459-500	2.0-2.1	BS-1363 or AS 3112 [■]	
HBGB-3018	31.625" x 19.625" x 2.2" (803 x 498 x 55 mm)	100	525	5.3	NEMA 5-15P	37 lbs. (17 kg)
		120	525	4.4	NEMA 5-15P	
		220 ^z	525	2.4	BS-1363	
		220-230 (CE)	525-574	2.4-2.5	CEE 7/7 Schuko, CCC	
		230-240 (CE)	574-625	2.5-2.6	BS-1363 or AS 3112 [■]	
HBGB-3618	37.625" x 19.625" x 2.2" (955 x 498 x 55 mm)	100	630	6.3	NEMA 5-15P	40 lbs. (19 kg)
		120	630	5.3	NEMA 5-15P	
		220 ^z	630	2.9	BS-1363	
		220-230 (CE)	630-689	2.9-3.0	CEE 7/7 Schuko, CCC	
		230-240 (CE)	689-750	3.0-3.1	BS-1363 or AS 3112 [■]	
HBGB-4818 [≈]	49.625" x 19.625" x 2.2" (1260 x 498 x 55 mm)	100	850	8.5	NEMA 5-15P	50 lbs. (23 kg)
		120	850	7.1	NEMA 5-15P	
		220 ^z	840	3.8	BS-1363	
		220-230 (CE)	840-918	3.8-4.0	CEE 7/7 Schuko, CCC	
		230-240 (CE)	918-1000	4.0-4.2	BS-1363 or AS 3112 [■]	
HBGB-6018 [≈]	61.625" x 19.625" x 2.2" (1565 x 498 x 55 mm)	100	1050	10.5	NEMA 5-15P	63 lbs. (29 kg)
		120	1050	8.8	NEMA 5-15P	
		220 ^z	1050	4.8	BS-1363	
		220-230 (CE)	1050-1148	4.8-5.0	CEE 7/7 Schuko, CCC	
		230-240 (CE)	1148-1250	5.0-5.2	BS-1363 or AS 3112 [■]	
HBGB-7218 [≈]	73.625" x 19.625" x 2.2" (1870 x 498 x 55 mm)	100	1260	12.6	NEMA 5-15P	74 lbs. (34 kg)
		120	1260	10.5	NEMA 5-15P	
		220 ^z	1260	5.7	BS-1363	
		220-230 (CE)	1260-1378	5.7-6.0	CEE 7/7 Schuko, CCC	
		230-240 (CE)	1378-1500	6.0-6.3	BS-1363 or AS 3112 [■]	

HIGH WATTAGE - For International use only

Model *	Dimensions (Width x Depth x Height)	Voltage	Watts	Amps	Plug	Ship Weight*
HBGBH-2418	25.63" x 19.625" x 2.65" (651 x 498 x 67 mm)	230 (CE)	634	2.8	CEE 7/7 Schuko, BS1363, AS3112 [■] or CCC	29 lbs. (14 kg)
		220 ^z	580	2.6	BS1363	
HBGBH-3018	31.625" x 19.625" x 2.65" (803 x 498 x 67 mm)	230 (CE)	809	3.5	CEE 7/7 Schuko BS1363, AS3112 [■] or CCC	33 lbs. (15 kg)
		220 ^z	740	3.4	BS1363	
HBGBH-3618	37.63" x 19.625" x 2.65" (956 x 498 x 67 mm)	230 (CE)	984	4.3	CEE 7/7 Schuko BS1363, AS3112 [■] or CCC	38 lbs. (18 kg)
		220 ^z	900	4.1	BS1363	
HBGBH-4818 [≈]	49.63" x 19.625" x 2.65" (1261 x 498 x 67 mm)	230 (CE)	1268	5.5	CEE 7/7 Schuko BS1363, AS3112 [■] or CCC	47 lbs. (22 kg)
		220 ^z	1160	5.3	BS1363	
HBGBH-6018 [≈]	61.63" x 19.625" x 2.65" (1565 x 498 x 67 mm)	230 (CE)	1618	7.0	CEE 7/7 Schuko BS1363, AS3112 [■] or CCC	55 lbs. (25 kg)
		220 ^z	1480	6.7	BS1363	
HBGBH-7218 [≈]	73.63" x 19.625" x 2.65" (1870 x 498 x 67 mm)	230 (CE)	1968	8.6	CEE 7/7 Schuko BS1363, AS3112 [■] or CCC	64 lbs. (29 kg)
		220 ^z	1801	8.2	BS1363	

^ Recommended for use in a metallic countertop. For other surfaces, verify material is suitable for temperatures up to 200°F (93°C).

* Shipping weight includes packaging.

■ AS3112 plug is for use in Australia only.

≈ Units 48" (1219 mm) and larger are constructed of two equal size pieces of glass which create a seam.

* Recommended for use in a metallic countertop. For other surfaces, verify material is suitable for temperatures up to 257°F (125°C).

^z 60 Hz

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



Heated Base Glass Shelves

Models: HBG-2418, -3018, -3618, -4818, -6018, -7218

HBGB-2418, -3018, -3618, -4818, -6018, -7218

HBGBH-2418, -3018, -3618, -4818, -6018, -7218

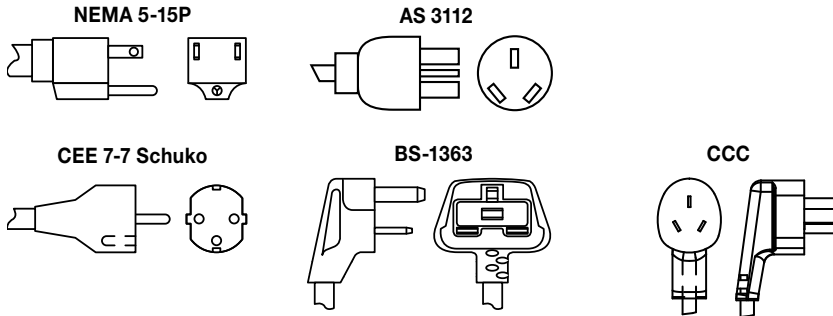
CORD LOCATION

HBG: Center of side with switch.

HBGB and HBGBH: Cord is attached to Control Box

PLUG CONFIGURATIONS

Please refer to electrical specifications shown in charts.



Countertop Cutout Dimensions for Built-Ins

Model	Min. Width	Max. Width	Min. Depth	Max. Depth
HBGB, HBGBH-2418	24.625" (625 mm)	24.875" (632 mm)	18.625" (473 mm)	18.875" (480 mm)
HBGB, HBGBH-3018	30.625" (778 mm)	30.875" (784 mm)	18.625" (473 mm)	18.875" (480 mm)
HBGB, HBGBH-3618	36.625" (930 mm)	36.875" (937 mm)	18.625" (473 mm)	18.875" (480 mm)
HBGB, HBGBH-4818	48.625" (1235 mm)	48.875" (1241 mm)	18.625" (473 mm)	18.875" (480 mm)
HBGB, HBGBH-6018	60.625" (1540 mm)	60.875" (1546 mm)	18.625" (473 mm)	18.875" (480 mm)
HBGB, HBGBH-7218	72.625" (1845 mm)	72.875" (1851 mm)	18.625" (473 mm)	18.875" (480 mm)

Control Box Cutout Dimensions for Built-Ins

Model	Width	Height	Depth
HBGB standard	7.25" (238 mm)	3.25" (83 mm)	2.75" (70 mm)
HBGB-FLUSH-ITC	5.875" (149 mm)	6.375" (162 mm)	4.75" (121 mm)
HBGB-FLUSH-TSTAT	5.875" (149 mm)	6.375" (162 mm)	4" (102 mm)
HBGBH standard	5.875" (149 mm)	6.375" (162 mm)	4.75" (121 mm)

PRODUCT SPECS

Heated Base Glass Shelves

The Heated Base Glass Shelf shall be a Hatco Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Heated Base Glass Shelf shall be rated at ... watts, volts, and ... inches (millimeters) in overall width. It shall consist of food-safe material, thermostatically-

controlled heated base, and a 6' (1829 mm) cord with plug attached or a remote box with 3' (914 mm) conduit (HBGB models only).

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only). All Glo-Ray® blanket heating elements warranted against burnout for one year (U.S. and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



Submittal Sheet

6/18/2018

ITEM# 6/7 - ESPRESSO CAPPUCCINO MACHINE (1 EA REQ'D)

Franke A1000 FM

(REPLACES MODEL A800 FM) A1000 FoamMaster™ Premium Class Coffee Machine, (2) grinders, (2) 2.5 lbs. locking bean hoppers, (2) locking powder hoppers, 2-gallon milk container with integrated temperature sensor & docking system, (4) operating modes, 10" touch screen with intuitive menu with video & audio, programmable milk pumping system with temperature control & variable foam consistency, hot milk foam/hot milk, cold milk foam/cold milk, iQFlow, automated CleanMaster cleaning program, cup recognition, hot water wand, plumbed drip tray, glossy black finish, 4.5-5.3kW, 200-240v/60/1-ph, 22.4-24.2 amps, 2L-PE, L6-30P, cETLus, ETL-Sanitation (USA only, for export contact Franke)

ACCESSORIES

Mfr	Qty	Model	Spec
Franke	1	IQFLOW	Define taste profiles and shot times for each product independently. Each taste profile is real time assured by iQFlow. No grinder readjustments needed.
Franke	1	BLACK	Machine color, black
Franke	1	2G	(2) grinders, standard
Franke	1	2P	Two Powder Hoppers
Franke	1	UT12 CM	Undertable Refrigeration, 2-gallon capacity, for (2) milk types, 110v/60/1-ph, 1LN-PE (SPECIAL ORDER)
Franke	1		Flavor Station detergent, (1) 1 liter bottle (3 months of cleanings)
Franke	1	CPS	Cashless Payment System, uses GSM data connectivity, accepts all major credit cards: American Express, Discover, Mastercard and Visa, accepts ApplePay and other NFC/tap-to-pay payment methods, 110v/50/60/1-ph, 0.025kW (must be installed by Franke certified technician) (for use with A400, A600, A800, A800 Fresh Brew and A1000) ***Requires third party contract with USA Technologies
Franke	1		Machine install, startup and calibration of equipment by Franke authorized service partner (NET price, no additional discount available)
Franke	1	INSTALL KIT	Installation Kit, includes: water hose and BSP connector, technical support sticker, water hardness test strip, MSDS sheets for cleaning tablets and milk cleaner (included in installation cost)
Franke	1		Post startup follow-up visit, includes 1 hour in-store technician labor and all travel for additional machine setup, operation and upkeep, etc., USA only - for export contact Franke (NET price, no additional discount available)
Franke	1		12 month parts & labor warranty, standard

Franke	1		Water filtration kit (includes Mavea C300 filter cartridge, filter head, fittings, water test kit).
Franke	5	MILK DETERGENT	Milk detergent, 1 liter bottle (3 months of cleanings)
Franke	1	CLEANING SUPPLIES SUBSCRIPTION	Cleaning supplies subscription information - see attached flyer or go to http://frankecoffesystemsorders.com
Franke	1		Shipping from Franke Smyrna, TN 37167 (NET price, no additional discount available) (NET)
Franke	1	FINANCING	Franke / Horizon Keystone Financial Partnership, for information please contact: Natalie M. Stone Senior Business Development Manager (856) 380-8145 nstone@horizonkeystone.com



YOUR A 1000: CONFIGURED TO YOUR PREFERENCES

1 A1000 OPTIONS

- First shot
- Second or even third bean grinder
- Bean hopper: 1 x 4.4 lbs, 2 x 2.6 lbs, 2 x 1.3 lbs, 1 x 4.4 lbs + 1 x 1.3 lbs, 2 x 2.6 lbs + 1 x 1.3 lbs or 2 x 1.3 lbs + 1 x 1.3 lbs, lockable
- One or two separate powder dosing systems 1.3 lbs or 2.6 lbs (for chocolate or chai tea), lockable
- Coffee grounds ejector
- Cup sensor
- Raised feet (4")
- Second milk type

2 MILK AND CLEANING SYSTEM

- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- CleanMaster (CM): fully automatic cleaning system with integrated cleaning cartridge and integrated cleaning tank. For outstanding hygiene and unbeatable simplicity, efficiency, and convenience.

3 FLAVOR STATION

Automatic dosing station for up to six flavors.

4 ACCOUNTING SYSTEM

Can be used for various payment methods, Mastercard or Visa cards, Apple Pay and NFC payment methods. Ideally suited to public/private vending applications.

5 CUP WARMER

With four heatable trays.



- Black/chrome
- Black/gold
- White/chrome
- Anthracite/chrome



FLEXIBILITY

Our product portfolio allows various assembly options – tailored to your needs.



MAKE IT WONDERFUL

Franke Kaffeemaschinen AG
cs-info.ch@franke.com

Franke Coffee Systems GmbH
cs-info.de@franke.com

Franke Coffee Systems Americas
cs-coffeesales.us@franke.com, Tel. 800.310.571

Franke Coffee Systems UK
sales@frankecoffeesystems.co.uk

800.310.5710
coffee.franke.com

PN 70009713/01.20/US-EV/Subject to dimensional, design and version changes.

A 1000

Think of a coffee, any coffee, and the A 1000 can deliver. With integrated features like the FoamMaster™ and iQFlow™, the possibilities are endless. And with the optional Flavor Station you have six flavors to choose from. The 10.4-inch intuitive and configurable touch screen also guarantees full flexibility, making the A 1000 a state-of-the-art coffee machine that can always be relied on, no matter how many coffees you deliver in a day. On the operational side of things, the integrated and fully automatic CleanMaster™ means your machine is guaranteed to meet the strictest hygiene standards, while our outstanding design allows the A 1000 to blend perfectly with your surroundings or act as an inviting focal point.

RECOMMENDED DAILY OUTPUT

Cups per Day: Up to 300



iQFlow™
the groundbreaking technology that extracts more flavor for unrivaled in-cup-quality



TOUCH SCREEN
10.4-inch comfort display with incredibly simple operating concept and attractive product presentation



FOAMMASTER™
module integrated as standard for perfect foam, every time

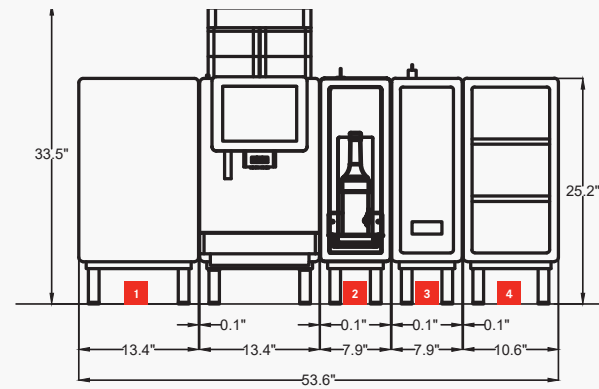


MAKE IT WONDERFUL

TECHNICAL DATA

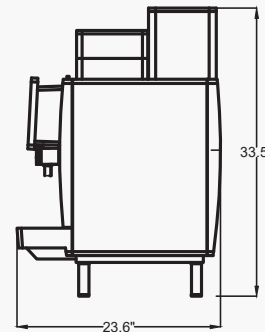
MACHINE MODEL

Model	Power
A1000 FM CM	200-220 V 2LPE 60 Hz 4,5-5,3 kW (30 A)
Dimensions	13.4 in/ 32.7 in/ 23.6 in (W/H/D)
Weight (empty)	220 lbs (FM CM incl. SU12 CM)



WATER QUALITY

Aroma	Fresh and pure taste, with no perceptible aroma
Color	Clear
Total Hardness	70 - 140 ppm (mg/l)
Carbonate hardness	3 - 6° dH CH (carbonate hardness)
	50 - 105 ppm (mg/l)
Acid content/ph value	6.5 - 7.5 pH
Chlorine content	< 0.5 mg/l
Chloride content	< 30 mg/l
TDS	30 - 150 ppm (mg/l)
(Total dissolved solids)	
Electrical conductivity	50 - 200 µS/cm (microsiemens)
Iron Content	< 0.3 mg/l
Water pressure	80 - 800 kPa (0.8 - 8 bar)
Flow rate	> 0.1 l/sec
Water temperature	< 25°C

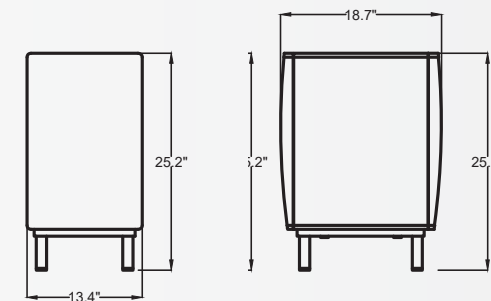


WATER CONNECTION AND DRAIN

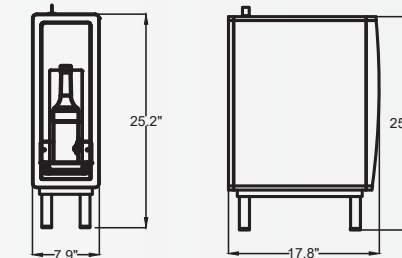
Water connection	Metal hose with union nut G3/8", L = 59 in
Drain hose	Dia = 0.62 in, L = 78.7 In

ADD-ON UNITS

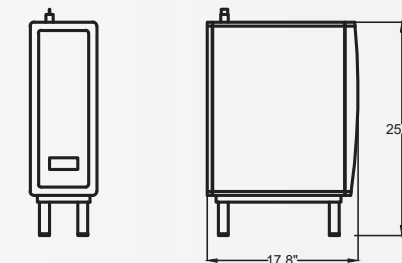
1 REFRIGERATION UNIT	SU12 CM (12 l)
Electrical connection	100 - 127V 1LNPE 50-60 Hz 1.5 - 1.7 A (15A)
Dimensions	13.4 in/ 25.3 in/ 18.7in (W/H/D)
Weight (empty)	approx. 57 lbs
Colors	Black



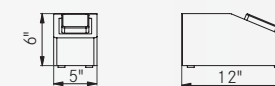
2 FLAVOR STATION	FS6
Electrical connection	100-240V 1LNPE 50-60 Hz 25 W (15A)
Dimensions	7.9" / 25.3 in/ 17.8 in (W/H/D)
Weight (empty)	approx. 48 lbs
Colors	Black



3 ACCOUNTING SYSTEM	AC 200
Accounting systems	Cashless system
Electrical connection	100 - 240V 1LNPE 50 /60 Hz 50 W (15A)
Dimensions	7.9 in / 28.8 in/ 17.8 in
Weight (empty)	approx. 2.20 lbs
Colors	Black

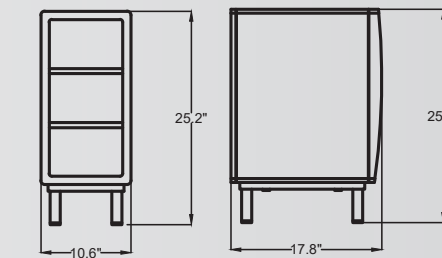


ACCOUNTING SYSTEM	AC125CL
Electrical connection	100 - 240V 1LNPE 50 /60 Hz 50 W (15A)
Dimensions	5 in x 6 in x 12 in
Weight (empty)	4 lbs
Colors	Black



ADD-ON UNITS

4 CUP WARMER	CW
Electrical connection	100 - 127V 1LNPE 85-135W 50-60 Hz
Dimensions	10,6 in x 25.2 in x 17.9 in
Weight (empty)	44 lbs
Compatible with	A1000 FM CM
Colors	Black



3123505

CASHLESS PAYMENT SYSTEM (CPS)

FRANKE COFFEE SYSTEMS ACCESSORY



GENERAL INFORMATION

Now available to enhance your self-service capabilities with Franke's A-Line machines (A400, A600, A800, A100, and A800 Fresh Brew) is the optional Cashless Payment System (CPS). Reduce wait times at the cash register and allow customers to swipe their credit cards right at the machine! The machine, with the additional CPS option, is the perfect solution for schools and universities, hospitals, hotels, convenience stores, offices, and much more.

ACCESSORY INFORMATION - CASHLESS PAYMENT SYSTEM

- CPS allows seamless turnkey, credit card payments for self-service retail and kiosk applications.
- Installation Options: At install of machine, or after as an upgrade. Must be installed by Franke certified technician.
- Accepts all major credit cards: American Express, Discover, Mastercard, Visa. Also accepts Apple Pay and other NFC payment methods.
- Wireless connection for payment processing uses 3G (no in-house network required)
- Third party contract with USA Technologies required. USA Technologies is designed to facilitate the cashless payments for unattended, small-ticket point of sales. Full contract will be sent upon purchase.
- Uses GSM (Global System for Mobile communications) data connectivity
- Payment System Dims: 18" x 7.75" x 25" (with legs)
18" x 7.75" x 20.5" (without legs)
- Electrical Requirements: 110V | 50/60 Hz | 25W
Ambient Conditions: Humidity | max. - 80%; Temperature | 0-50° C

Franke Coffee Systems North America
800 Aviation Parkway
Smyrna TN 37167
T + 1 800 310 5710 Opt. 4
coffee.franke.com

MAKE IT WONDERFUL





FRANKE DETERGENTS

Perfect coffee enjoyment with optimal hygiene

Daily cleaning is absolutely essential in order to offer your customers and guests the best possible in-cup quality on a day-to-day basis. Franke offers a wide selection of innovative special cleaning agents and water conditioners for the entire coffee machine range.

Machines should be cleaned on a daily basis only with original Franke cleaning agents. Cleaning your machine daily with Franke detergents is the only guaranteed method to offer perfect cleanliness, optimal reliability, and long-lasting protection of your machine.

If you have any questions, please contact your Franke representative or the Franke customer service team.

SPECIAL PRICING FOR SUBSCRIPTION PURCHASES

Start a subscription for your cleaner kit and receive special pricing! Contact Franke Coffee for details.

Auto-delivery options:

- ▶ 3 MONTH: Receive a 90-day supply of cleaning supplies every 3 months
- ▶ 6 MONTH: Receive a 180-day supply of cleaning supplies every 6 months

Sign up here
<https://ws.frankefs.com/b2b/coffee/login>



IMPORTANT:

- Only use original Franke detergents
- The Franke A-series and S700 require special, newly developed cleaning agents

Outstanding cleaning results

Perfect hygiene

Maximum reliability

Optimal protection for your Franke coffee machine

Highest levels of efficiency and low consumption

Perfect coffee enjoyment

FRANKE COFFEE CONTACT:

☎ 1-800-310-5710, Option 1 - Customer Svc

✉ CS-OrderCleaner.US@franke.com





FINANCING Made Easy

QUICK RESPONSE

- No financials up to \$150,000
- Easier and quicker than a traditional bank loan
- Same-day credit approval

CONSERVE WORKING CAPITAL

- Keep your cash on hand
- Grow your business without a large cash outlay
- Little to no upfront money

CUSTOM TAILORED, FLEXIBLE SOLUTIONS

- Financing is custom-fit to meet your company goals
- 24- to 72- month terms
- Various purchase options

CONVENIENT TAX BENEFITS*

- Your purchase could be 100% tax deductible
- Accelerated depreciation
- Section 179

BUNDLED FINANCING SOLUTIONS FOR A TOTAL PROJECT

- \$10,000 up to \$1,000,000
- Bundle your total project into one affordable payment
- Finance most any type of business equipment including A/V, software, HVAC, security and technology

PARTNERING WITH OTHERS TO MEET ALL OF YOUR NEEDS

- Our partnership with the experts at Horizon Keystone Financial brings you financing services that are designed to meet your various needs. Click below or call 800-606-0049 to get started.



For financing information, contact:

[Natalie M. Stone](#)

Senior Business Development Manager

P: 856-380-8145

E: nstone@horizonkeystone.com

For product information, contact:

[Franke](#)

P: 800-310-5710 opt. 4

E: cs-sales.us@franke.com



[INSTANT QUOTE](#)

[APPLY NOW](#)

*Subject to credit approval through Horizon Keystone Financial. This program does not assume your company will qualify. Consult your tax accountant for more information.

Tempo by Hilton



The Willingham Company



HORIZON KEYSTONE FINANCIAL

A Division of Marling Leasing Corporation

Page: 24



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 8 - MILLWORK COUNTER (1 EA REQ'D)

By Millwork


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 9 - BEVERAGE DISPENSER, ELECTRIC (COLD) (1 EA REQ'D)

Grindmaster-UNIC-Crathco CS-4E-16

Crathco® Simplicity® Bubbler® Mini-Quad Pre-Mix Cold Beverage Dispenser, electric, agitator model, (4) 2.4 gallon clear plastic bowls, 35° to 41°F temperature range, 9" cup clearance, stainless steel base, 4" legs, 1/10 HP, 120v/60/1-ph, 8.5 amps, NEMA 5-15P, cULus, NSF (shipped in 2 boxes)

ACCESSORIES

Mfr	Qty	Model	Spec
Grindmaster-UNIC-Crathco	1		5 year compressor warranty, 2 year parts & 1 year labor warranty, standard
Grindmaster-UNIC-Crathco	1		Grindmaster-Cecilware warranties are conditional on required preventive maintenance. Grindmaster-Cecilware must receive proof of required preventive maintenance performed to activate second year warranty.
Grindmaster-UNIC-Crathco	1		2" clearance required on sides, 5" clearance required at rear



SIMPLICITY™ BUBBLER® MINI-QUAD

Project	Date	Models	Item#	Quantity
		CS-4E-16, CS-4E-16-S, CS-4E-22, CS-4E-22-S		



model CS-4E-16

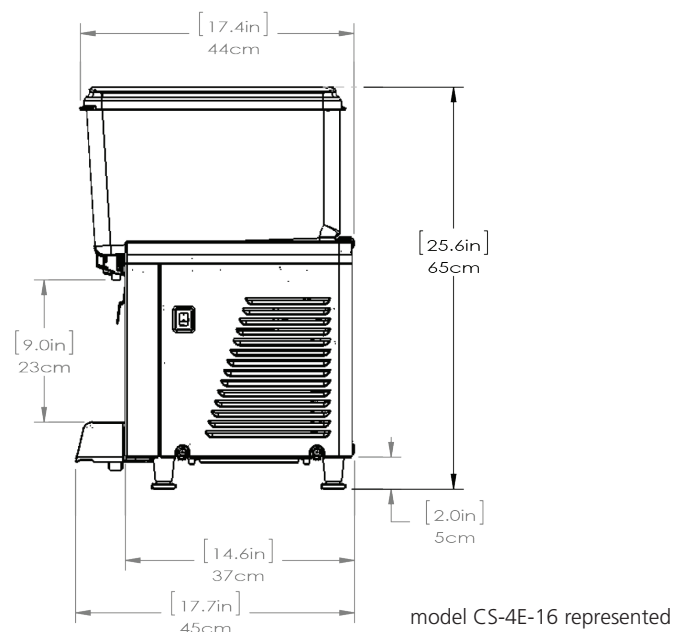
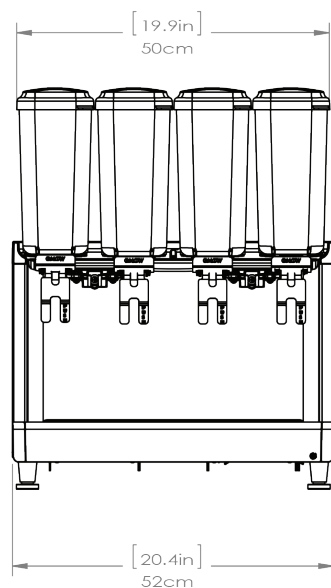
Features

- Pre-mix dispenser with stainless steel base and clear plastic bowls.
- Spray or Agitation model available.
- Agitation function for fresh juices, coffees, or teas with minimal foaming system.
- Spray function attracts more customers with dynamic moving product.
- New easy-off bowl release system for faster and easier assembly and disassembly.
- Compact size of 20.4" (52 cm) wide saves valuable counter space.
- Can be placed side by side, due to air intake from bottom and exhaust to back.
- Dispense 4 flavors in 2.4 gallon (9 L) easy-clean bowls with 9" (23 cm) cup clearance.
- User friendly design enables machine to dispense product till the very last drop.
- Less wear, providing longer lifetime of parts.
- Fewer removable parts to simplify cleaning and reduce maintenance.
- Temperature range from 35 - 41° F (1.7 - 5° C).



Models & Dimensions

Simplicity™ Bubbler® Mini-Quad



Specifications

Model	Description	Electrical	Product Dimensions (H x W x D)	Ship Weight in Two Boxes
CS-4E-16 Base: (231-00234) Bowl: (231-00237)	(4) 2.4 gallon (9 L) bowls, agitator model. cULus, NSF Certification	115V / 60 Hz / 8.5A	25.5" x 20.4" x 17.7" (65 cm x 52 cm x 45 cm)	Total: 110 lbs. (50 kg) Base: 73 lbs. (33 kg) Bowl: 38 lbs. (17 kg)
CS-4E-16-S Base: (231-00236) Bowl: (231-00238)	(4) 2.4 gallon (9 L) bowls, spray model. cULus, NSF Certification	115V / 60 Hz / 8.5A	25.5" x 20.4" x 17.7" (65 cm x 52 cm x 45 cm)	Total: 110 lbs. (50 kg) Base: 73 lbs. (33 kg) Bowl: 38 lbs. (17 kg)
CS-4E-22 Base: (231-00234) Bowl: (231-00237)	(4) 2.4 gallon (9 L) bowls, agitator model. cULus, NSF, CE, CCC, KTC Certification	230V / 50/60 Hz / 4A	25.5" x 20.4" x 17.7" (65 cm x 52 cm x 45 cm)	Total: 110 lbs. (50 kg) Base: 73 lbs. (33 kg) Bowl: 38 lbs. (17 kg)
CS-4E-22-S Base: (231-00236) Bowl: (231-00238)	(4) 2.4 gallon (9 L) bowls, spray model. cULus, NSF, CE, CCC, KTC Certification	230V / 50/60 Hz / 4A	25.5" x 20.4" x 17.7" (65 cm x 52 cm x 45 cm)	Total: 110 lbs. (50 kg) Base: 73 lbs. (33 kg) Bowl: 38 lbs. (17 kg)

Options

Condenser Filter (210-00118) - Protect your condenser with a simple and easy to clean filter

Merchandiser Kit (231-00293) - Attract more customers to unit with extra graphics

BPA-Free Bowl (231-00009T) - Dishwasher safe 9L bowl

BPA-Free Lid (210-00125T) - Dishwasher safe lid for 9L bowl

BPA-Free Pump Cover (210-00128T) - Dishwasher safe

Liquid Autofill Control Box (250-00051) - Not for use with RO water systems



Grindmaster-Cecilware™ 4003 Collins Lane, Louisville, KY 40245 USA

Tel: +1.502.425.4776 / 800.695.4500 (USA & Canada only) • Fax: +1.502.425.4664 • www.gmcw.com • Email: info@gmcw.com

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 10 - HAND SINK (1 EA REQ'D)

Krowne HS-30L

Space Saver Hand Sink, wall mount, 12-1/2"W x 17-1/4"D x 13-3/8"H OA, 9-3/4" wide x 12-1/2" front-to-back x 5-5/8" deep bowl, 4" OC splash mount faucet, 4-1/2" double bend faucet (low lead compliant), 7-3/4"H backsplash & side splashes on left & right, includes mounting bracket, stainless steel construction, NSF

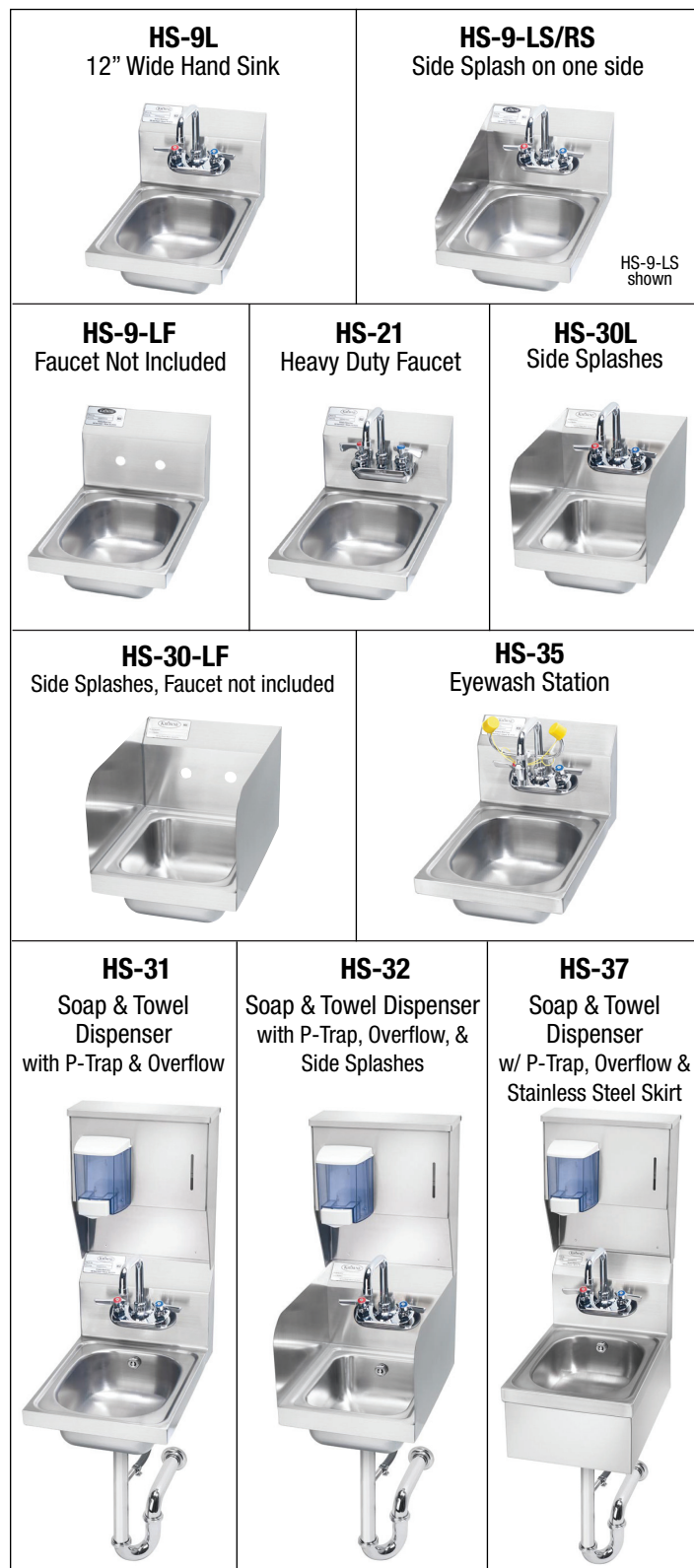


Model: _____ Item #: _____ Date: _____

Project: _____ Qty: _____ Approved By: _____

12" Wide Space Saver Hand Sinks

Hand Sinks



SPECIFICATIONS

Fabrication	20 gauge stainless steel
Bowl	9-3/4"W x 12-1/2"L x 6" Deep drawn bowl with stamped rim to prevent spillage
Wall Mount Bracket	Offset design for added strength
Faucet	4" Center Wall Mount included on most models
Drain	1-1/2" Stainless steel drain
Drain with Overflow	Stainless steel with plastic overflow tube and inlet
Plumbing	1/2" IPS hot and cold water. 1-1/2" IPS drain outlet. Install at 36" working height. 1/2" faucet supply 12" from floor. 1-1/2" drain line 23-1/4" from floor.
Lead Free	Faucet included is certified to NSF/ANSI 61 and 372 and conforms with the lead content requirements for lead free plumbing as defined by the U.S. Safe Drinking Water Act. Hand sink is certified NSF-2.

OPTIONAL ACCESSORIES

21-311L	Wrist Blade Handle Kit
21-300L	Silver Series Faucet Valve Repair Kit
23-157	Overflow Assembly
H-100	Chrome Plated 1-1/2" IPS P-Trap
H-101	Deck Mount Soap Dispenser
H-105	Wall Mount Towel Dispenser
H-108-9	12"W x 17"D Stainless Steel Skirt, Factory Installed
H-110	Side Support Brackets
H-115	12"W Soap & Towel Dispenser
H-116	Wall Mount Soap Dispenser
FG-L9	17"D Factory Installed Left Side Splash
FG-R9	17"D Factory Installed Right Side Splash
FG-LR9	17"D Factory Installed Left & Right Side Splashes
SG-L9	17"D Field Installed Left Side Splash
SG-R9	17"D Field Installed Right Side Splash
SG-LR9	17"D Field Installed Left & Right Side Splashes

⚠ Warning: This product can expose you to chemicals including lead and lead compounds which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



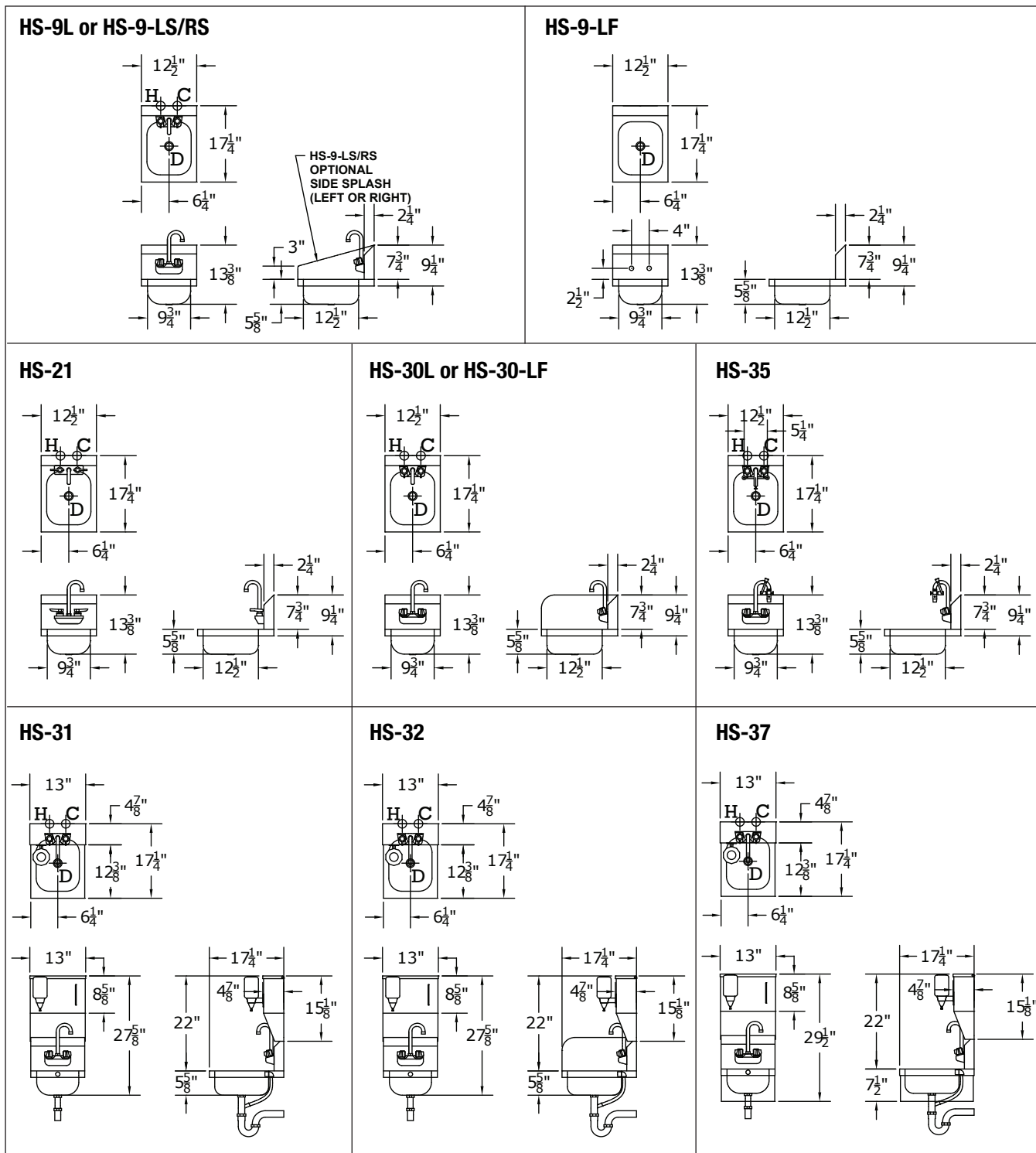


Model: _____ Item #: _____ Date: _____

Project: _____ Qty: _____ Approved By: _____

12" Wide Space Saver Hand Sinks

Hand Sinks





THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 11 - SPARE NO.

<Spare No.>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 12 - HEAT LAMP (1 EA REQ'D)

Hatco GRAH-36

Glo-Ray® Infrared Foodwarmer, 36" W, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 800 watts, NSF, cULus, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	1		One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
Hatco	1		120v/60/1-ph
Hatco	1	BLT TOG-1	(1) Built-in toggle control (remote recommended) (Available at time of purchase only)
Hatco	1	LEAD55	1'-5' Extended Electrical Leads (Available at time of purchase only)
Hatco	1	STANDARD	Clear Anodized Aluminum, standard (Available at time of purchase only)
Hatco	1	ATL	Adjustable tubular stand, 10" - 14" (Available at time of purchase only) pair - not available with cord



Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144
 GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray® Infrared Aluminum Strip Heaters. The end result is hot, fresh food that's ready-to-serve. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

Standard features

- Prefocused heat pattern covers the entire holding surface
- Consistent holding temperatures with no "cold spots"
- Sturdy extruded aluminum housings that do not sag, in widths from 18" to 144" (457 to 3658 mm)
- Standard and high watt models available
- Reflector does not blacken, maintaining a consistent heat pattern
- Protective wire guards under heating element
- Insulation minimizes heat loss
- Factory assembled with mounting tabs, ready to install quickly and easily
- All units single phase only
- Additional reflector styles and lower wattage elements also available, please consult factory for more information

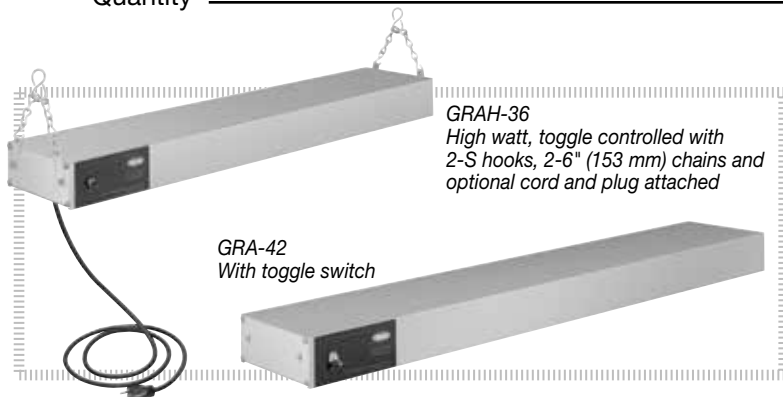
†Non-standard colors are non-returnable

For operation, location and safety information, please refer to the Installation & Operating Manual.

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

- 6" (152 mm) housing - *Designer Color* or *Gloss Finish*† (clear anodized standard)
 - Warm Red
 - Black
 - Gray Granite
 - White Granite
 - Navy Blue
 - Hunter Green
 - Antique Copper
 - Radiant Red
 - Glossy Gray
 - Bold Black
 - Gleaming Gold
 - Brilliant Blue
- Indicator Light (not available as Built-In with Tandem Element option)
- Power Leads - Extended beyond standard 3' (914 mm), conduit on 120V, 208V, 240V models only (must specify lead length)
 - 1'-5' (305-1525 mm)
 - 6'-10' (1829-3048 mm)
 - 11'-15' (3352-4572 mm)
 - 16'-20' (4877-6096 mm)
- Sneeze Guard
 - 9.375" (238 mm) - One side
 - 9.375" (238 mm) - Two sides
 - 14" (356 mm) - One side
 - 14" (356 mm) - Two sides
- No Control
- Infinite Control (remote enclosure recommended), consult factory if element rating exceeds 12.2 amps
 - Built-in (max. of 12.2 amps) (remote installation recommended)
 - Remote Infinite Switch (max. 12.2 amps)
- Remote Control Enclosure - *Designer Color* or *Gloss Finish*† (clear anodized standard)
 - Warm Red
 - Black
 - Gray Granite
 - White Granite
 - Navy Blue
 - Hunter Green
 - Antique Copper
 - Radiant Red
 - Glossy Gray
 - Bold Black
 - Gleaming Gold
 - Brilliant Blue
- Adjustable Tubular Stands 10"-14" (254-356 mm) - Permanent, for hardwired installation
 - 10" (254 mm)
 - 12" (305 mm)
 - 14" (356 mm)
 - 16" (406 mm)
- Non-Adjustable Tubular Stands - match housing color (choose clearance below)
 - 10" (254 mm)
 - 12" (305 mm)
 - 14" (356 mm)
 - 16" (406 mm)
- C-Leg Stands - Portable, for cord & plug installation
 - Standard Watt - 10" (254) clearance - for models up to 72" (1829 mm) wide
 - High Watt - 13.5" (343 mm) clearance - for models up to 72" (1829 mm) wide
- T-Leg Stands - for models up to 72" (1829 mm) wide, specify clearance - Portable, for cord & plug installation
 - 10" (254 mm) (Standard Watt)
 - 13.5" (343 mm)
 - 16" (406 mm)
 - 18" (457 mm)
- Attached 6' (1829 mm) Cord & Plug Set on 120V models up to 72" (1829 mm) wide requires Standard Chain Mount Kit (two S hooks with two 6" (153 mm) lengths of chain), or add optional C-leg stands, or T-leg stands (see specific model for plug configuration)
- Two S hooks with two 6" (153 mm) lengths of chain - Stationary, for cord & plug installation
- Attached 6' (1829 mm) Cord & Plug Set on Export models up to 96" (2438 mm) wide

Accessories

- Adjustable Angle Brackets (with clearance above unit)
 - 1"-2" (25-51 mm)
 - 7" (178 mm) - GRA models only
- Chain Suspension



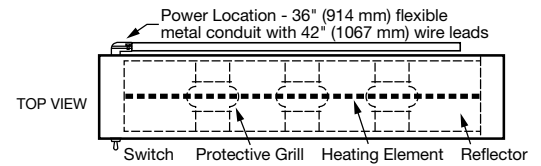
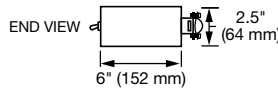
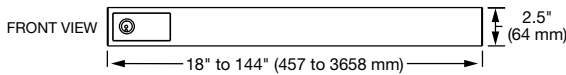
HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144
 GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

GRA and GRAH



SPECIFICATIONS

Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models can vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt					High Watt					Both Models			
Model	Volts	Watt	Amps	Ship Weight [◇]	Model	Volts	Watt	Amps	Ship Weight [◇]	Plug (Optional)	Width x Depth x Height		
GRA-18	120	250	2.1	7 lbs. (4 kg.)	GRAH-18	120	350	2.9	7 lbs. (4 kg.)	NEMA 5-15P	18" x 6" x 2.5" (457 x 153 x 64 mm)		
	208		1.2			1.7		-					
	240		1.0			1.5		-					
	-	-	-			-	100	350		3.5		-	
	200	231	1.2			1.6	200	324		1.6		1.6	CEE 7-7 Schuko BS-1363
	220	250	1.1			1.6	220	350		1.6		1.6	
	240		1.0			1.5	240			350		1.5	
	220-230 (CE)*	250-273	1.1-1.2			1.6-1.7	220-230 (CE)*	350-383		1.6-1.7		1.6-1.7	
230-240 (CE)*	230-250	1.0-1.0	1.4-1.5	230-240 (CE)*	321-350	1.4-1.5	2.0-2.1						
GRA-24	120	350	2.9	7 lbs. (4 kg.)	GRAH-24	120	500	4.2	8 lbs. (4 kg.)	NEMA 5-15P	24" x 6" x 2.5" (610 x 153 x 64 mm)		
	208		1.7			2.4		-					
	240		1.5			2.1		-					
	-	-	-			-	100	500		5.0		-	
	200	324	1.6			2.3	200	462		2.3		2.3	CEE 7-7 Schuko BS-1363
	220	350	1.6			2.3	220	500		2.3		2.3	
	240		1.5			2.3	240			500		2.3	
	220-230 (CE)*	350-383	1.6-1.7			2.3-2.4	220-230 (CE)*	500-547		2.3-2.4		2.0-2.1	
230-240 (CE)*	321-350	1.4-1.5	2.0-2.1	230-240 (CE)*	459-500	2.0-2.1	2.6-2.8						
GRA-30	120	450	3.8	8 lbs. (4 kg.)	GRAH-30	120	660	5.5	8 lbs. (4 kg.)	NEMA 5-15P	30" x 6" x 2.5" (762 x 153 x 64 mm)		
	208		2.2			3.2		-					
	240		1.9			2.8		-					
	-	-	-			-	100	660		6.6		-	
	200	416	2.1			3.1	200	610		3.1		3.0	CEE 7-7 Schuko BS-1363
	220	450	2.1			3.0	220	660		3.0		3.0	
	240		1.9			2.8	240			660		2.8	
	220-230 (CE)*	450-492	2.1-2.2			3.0-3.1	220-230 (CE)*	660-721		3.0-3.1		2.6-2.8	
230-240 (CE)*	413-450	1.8-1.9	2.6-2.8	230-240 (CE)*	606-660	2.6-2.8	3.2-3.3						
GRA-36	120	575	4.8	9 lbs. (5 kg.)	GRAH-36	120	800	6.7	9 lbs. (5 kg.)	NEMA 5-15P	36" x 6" x 2.5" (914 x 153 x 64 mm)		
	208		2.8			3.8		-					
	240		2.4			3.3		-					
	-	-	-			-	100	800		8.0		-	
	200	532	2.7			3.7	200	740		3.7		3.6	CEE 7-7 Schuko BS-1363
	220	575	2.6			3.6	220	800		3.6		3.6	
	240		2.4			3.3	240			800		3.3	
	220-230 (CE)*	575-629	2.6-2.7			3.6-3.8	220-230 (CE)*	800-874		3.6-3.8		3.2-3.3	
230-240 (CE)*	528-575	2.3-2.4	3.2-3.3	230-240 (CE)*	735-800	3.2-3.3	3.8-4.0						
GRA-42	120	675	5.6	10 lbs. (5 kg.)	GRAH-42	120	950	7.9	11 lbs. (5 kg.)	NEMA 5-15P	42" x 6" x 2.5" (1067 x 153 x 64 mm)		
	208		3.2			4.6		-					
	240		2.8			4.0		-					
	-	-	-			-	100	950		9.5		-	
	200	624	3.1			4.4	200	878		4.4		4.3	CEE 7-7 Schuko BS-1363
	220	675	3.1			4.3	220	950		4.3		4.0	
	240		2.8			4.0	240			950		4.0	
	220-230 (CE)*	675-738	3.1-3.2			4.3-4.5	220-230 (CE)*	950-1038		4.3-4.5		3.8-4.0	
230-240 (CE)*	620-675	2.7-2.8	3.8-4.0	230-240 (CE)*	873-950	3.8-4.0	4.4-4.6						
GRA-48	120	800	6.7	11 lbs. (5 kg.)	GRAH-48	120	1100	9.2	11 lbs. (5 kg.)	NEMA 5-15P	48" x 6" x 2.5" (1219 x 153 x 64 mm)		
	208		3.8			5.3		-					
	240		3.3			4.6		-					
	-	-	-			-	100	1100		11.0		-	
	200	740	3.7			5.1	200	1017		5.1		5.0	CEE 7-7 Schuko BS-1363
	220	800	3.6			5.0	220	1100		5.0		4.6	
	240		3.3			4.6	240			1100		4.6	
	220-230 (CE)*	800-874	3.6-3.8			5.0-5.2	220-230 (CE)*	1100-1202		5.0-5.2		4.4-4.6	
230-240 (CE)*	735-800	3.2-3.3	4.4-4.6	230-240 (CE)*	1010-1100	4.4-4.6							

◇ Shipping weight includes packaging and does not include RMB.

* CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.



Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144
 GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

SPECIFICATIONS

Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models can vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt					High Watt					Both Models	
Model	Volts	Watt	Amps	Ship Weight [⚡]	Model	Volts	Watt	Amps	Ship Weight [⚡]	Plug (Optional)	Width x Depth x Height
GRA-54	120	925	7.7	13 lbs. (6 kg.)	GRAH-54	120	1250	10.4	13 lbs. (6 kg.)	NEMA 5-15P	54" x 6" x 2.5" (1372 x 153 x 64 mm)
	208		4.4			208		6.0		-	
	240		3.9			240		5.2		-	
	200	855	4.3			200	1156	5.8		CEE 7-7	
	220	925	4.2			220	1250	5.7		Schuko BS-1363	
	240	925	3.9			240	1250	5.2		-	
	220-230 (CE) [⚡]	925-1011	4.2-4.4			220-230 (CE) [⚡]	1250-1366	5.7-5.9		-	
	230-240 (CE) [⚡]	850-925	3.7-3.9			230-240 (CE) [⚡]	1148-1250	5.0-5.2		-	
GRA-60	120	1050	8.8	14 lbs. (7 kg.)	GRAH-60	120	1400	11.7	14 lbs. (7 kg.)	NEMA 5-15P	60" x 6" x 2.5" (1524 x 153 x 64 mm)
	208		5.0			208		6.7		-	
	240		4.4			240		5.8		-	
	200	971	4.9			200	1295	6.5		CEE 7-7	
	220	1050	4.8			220	1400	6.4		Schuko BS-1363	
	240	1050	4.4			240	1400	5.8		-	
	220-230 (CE) [⚡]	1050-1148	4.8-5.0			220-230 (CE) [⚡]	1400-1530	6.4-6.7		-	
	230-240 (CE) [⚡]	964-1050	4.2-4.4			230-240 (CE) [⚡]	1286-1400	5.6-5.8		-	
GRA-66	120	1160	9.7	16 lbs. (8 kg.)	GRAH-66	120 [♣]	1560	13.0	16 lbs. (8 kg.)	NEMA 5-15P [➤]	66" x 6" x 2.5" (1676 x 153 x 64 mm)
	208		5.6			208		7.5		-	
	240		4.8			240		6.5		-	
	200	1073	5.4			200	1442	7.2		CEE 7-7	
	220	1160	5.3			220	1560	7.1		Schuko BS-1363	
	240	1160	4.8			240	1560	6.5		-	
	220-230 (CE) [⚡]	1160-1268	5.3-5.5			220-230 (CE) [⚡]	1560-1705	7.1-7.4		-	
	230-240 (CE) [⚡]	1066-1160	4.6-4.8			230-240 (CE) [⚡]	1433-1560	6.2-6.5		-	
GRA-72	120	1275	10.6	17 lbs. (8 kg.)	GRAH-72	120 [♣]	1725	14.4	17 lbs. (8 kg.)	NEMA 5-15P [➤]	72" x 6" x 2.5" (1829 x 153 x 64 mm)
	208		6.1			208		8.3		-	
	240		5.3			240		7.2		-	
	200	1179	5.9			200	1595	8.0		CEE 7-7	
	220	1275	5.8			220	1725	7.8		Schuko BS-1363	
	240	1275	5.3			240	1725	7.2		-	
	220-230 (CE) [⚡]	1275-1394	5.8-6.1			220-230 (CE) [⚡]	1725-1885	7.8-8.2		-	
	230-240 (CE) [⚡]	1171-1275	5.1-5.3			230-240 (CE) [⚡]	1584-1725	6.9-7.2		-	
GRA-84	120 [♣]	1500	12.5	19 lbs. (9 kg.)	GRAH-84	120 [♣]	2050	17.1	19 lbs. (9 kg.)	-	84" x 6" x 2.5" (2134 x 153 x 64 mm)
	208		7.2			208		9.9		-	
	240		6.3			240		8.5		-	
	200	1387	6.9			200	1895	9.5		CEE 7-7	
	220-230 (CE) [⚡]	1500-1640	6.8-7.1			220-230 (CE) [⚡]	2050-2241	9.3-9.7		Schuko BS-1363	
	230-240 (CE) [⚡]	1377-1500	6.0-6.3			230-240 (CE) [⚡]	1883-2050	8.2-8.5		-	
GRA-96	120 [♣]	1725	14.4	21 lbs. (10 kg.)	GRAH-96	120 [♣]	2400	20.0	21 lbs. (10 kg.)	-	96" x 6" x 2.5" (2438 x 153 x 64 mm)
	208		8.3			208		11.5		-	
	240		7.2			240		10.0		-	
	200	1595	8.0			200	2219	11.1		CEE 7-7	
	220-230 (CE) [⚡]	1725-1885	7.8-8.2			220-230 (CE) [⚡]	2400-2623	10.9-11.4		Schuko BS-1363	
	230-240 (CE) [⚡]	1584-1725	6.9-7.2			230-240 (CE) [⚡]	2204-2400	9.6-10.0		-	
GRA-108 [♣]	120	1850	15.4	24 lbs. (11 kg.)	GRAH-108 [♣]	120	2500	20.8	23 lbs. (11 kg.)	-	108" x 6" x 2.5" (2743 x 153 x 64 mm)
	208		8.9			208		12.0		-	
	240		7.7			240		10.4		-	
	220	1850	8.4			220	2500	11.4		-	
	240	1850	7.7			240	2500	10.4		-	
GRA-120 [♣]	120	2100	17.5	26 lbs. (12 kg.)	GRAH-120 [♣]	120	2800	22.5	26 lbs. (12 kg.)	-	120" x 6" x 2.5" (3048 x 153 x 64 mm)
	208		10.1			208		13.5		-	
	240		8.8			240		11.7		-	
	220	2100	9.5			220	2800	12.7		-	
	240	2100	8.8			240	2800	11.7		-	

⚡ Shipping weight includes packaging and does not include RMB.
 ⚡ CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.
 ♣ 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.
 ♣ Glo-Ray models 108"-144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.
 † Not available with CE Mark.
 ➤ GRAH-66 and GRAH-72 require NEMA 5-20P cord for Canada.
 ♣ Available with RMB or remote switch only.



Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

SPECIFICATIONS

Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models can vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt					High Watt					Both Models	
Model	Volts	Watt	Amps	Ship Weight [◇]	Model	Volts	Watt	Amps	Ship Weight [◇]	Plug (Optional)	Width x Depth x Height
GRA-132 [‡] ♣	120	2320	19.3	30 lbs. (14 kg.)	GRAH-132 [‡] ♣	120	3120	26.0	31 lbs. (14 kg.)	-	132" x 6" x 2.5" (3353 x 153 x 64 mm)
	208		11.2			15.0					
	240		9.7			13.0					
	220	3120	14.2								
	240	2320	9.7			3120		13.0			
GRA-144 [‡] ♣	120	2550	21.3	33 lbs. (15 kg.)	GRAH-144 [‡] ♣	120	3450	28.8	48 lbs. (22 kg.)	-	144" x 6" x 2.5" (3658 x 153 x 64 mm)
	208		12.3			16.6					
	240		10.6			14.4					
	220	3450	15.7								
	240	2550	10.6			3450		14.4			

◇ Shipping weight includes packaging and does not include RMB.

♣ Glo-Ray models 108"-144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.

‡ Not available with CE Mark.

TOGGLE SWITCH

Toggle Switch: Max. 15 amps. Location: Chef's left side standard, other options available.

INFINITE SWITCH

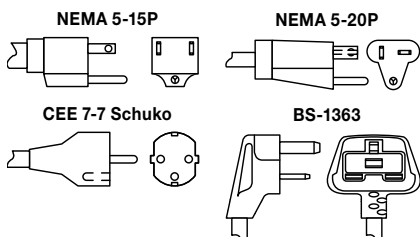
Max. 12.2 amps

LEADS

36" (914 mm) flexible metal conduit with 42" (1067) wire leads.
USA/Canada: 3' (914 mm) conduit with leads – server's right.
Export/Euro: 6" (152 mm) leads – server's right.

PLUG CONFIGURATIONS

Please refer to electrical specification chart.



RECOMMENDED MOUNTING HEIGHTS

(Refer to the Installation section of the Manual on the Hatco website)

Standard Watt: 8"-11" (203-279 mm) High Watt: 11"-14" (279-356 mm)

MINIMUM CLEARANCES

Combustibles

Below overshef: 1" (25 mm) clearance.
Unit to surface below: High watt, 13.5" (343 mm) or Standard watt - 10" (254 mm).
Unit to wall: 3" (76 mm).

Non-Combustibles

Hardwired with Built-In Switches:

Must be installed in a pass through area.
Below overshef: 1" (25 mm) clearance.
Unit to surface below:
High watt with infinite control or indicator light - 10" (254 mm).
High watt with On/Off toggle switch - 8" (203 mm).

Corded Units with Built-In Switches:

Must be installed in a pass through area.
Below overshef: 3" (76 mm) clearance.
Unit to surface below: High watt: 11" (279 mm) or Standard watt: 10" (254 mm).

Hardwired Units with Remote Switches:

May be installed against a non-combustible back wall and flush to an overshef.
Unit to surface below: 8" (203 mm).
Setback from the front of an overshef: Maximum 10" (254 mm).

REMOTE CONTROL ENCLOSURES

RMB series uses one Control Box per Strip Heater - If RMB2 series is used, multiple warmers can be controlled from one box (U.S., Canada only). CE models require any remote switches be contained in a Remote Control Enclosure. For more details, see "Choose Remote Box" section listed under "Resources" on the Hatco website, or consult Price List.

Model	Width	Maximum Infinite/Toggle Switches	
		U.S., Canada, Export U.S. Dollar	Euro
RMB-3	6" (150 mm)	1 infinite or 2 toggle	1 infinite or 2 toggle
RMB-7	9.375" (239 mm)	2 infinite or 4 toggle	2 infinite or 3 toggle
RMB-14	14.375" (366 mm)	4 infinite or 6 toggle	4 infinite or 4 toggle
RMB-16	16.375" (417 mm)	4 infinite with 1 toggle	-
RMB-20	20.375" (518 mm)	4 infinite with 3 toggle	-
RMB-1R	11" (279 mm)	1 toggle, 1 infinite, 1 relay, 1 indicator light	-
RMB-2R	14" (356 mm)	1 toggle, 1 infinite, 2 relays, 1 indicator light	-

PRODUCT SPECS

Infrared Foodwarmers

The Infrared Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Strip Heater shall be a Glo-Ray model ..., rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width. The Glo-Ray shall consist of an aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and an on-off switch may be optionally installed remotely or to either

the front or rear of the unit. The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory assembled ready for electrical installation. Options and accessories shall include adjustable or non-adjustable tubular stand, C-leg stand, T-leg stand, angle brackets, suspension chain and fittings, sneeze guard, cord and plug set, indicator light, and infinite control – remote or built-in.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 13 - WIRE SHELVING (4 EA REQ'D)

Olympic J2448K

Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	4		1 year warranty against manufacturing defects
Olympic	4		7 year warranty against rust and corrosion
Olympic	4	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF

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Wire Shelving Green Epoxy



OLYMPIC WIRE SHELVING GREEN EPOXY

- **Unique Design:** The open wire design of these carbon-steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Olympic wire shelving can change as quickly as your needs change.
- **Fast, Secure Assembly:** Posts have circular grooves at 1" (25mm) intervals. A tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Shelf Wires:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Finish:** Green epoxy finish with chromate substrate.
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts. Posts also available for mobile application.
- **Warranty:** Olympic green epoxy coated shelves and posts carry a 7 year limited warranty against rust and corrosion.

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OLYMPIC WIRE SHELVING GREEN EPOXY

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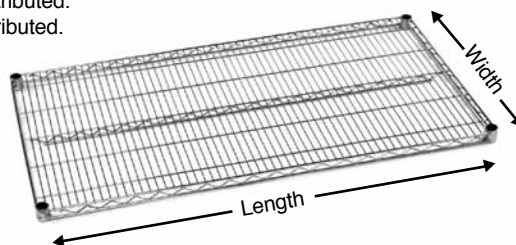
WIRE SHELVES

Width/Length		Approx. Weight Per Shelf		Pack Quantity	Green Epoxy
(in.)	(mm)	(lbs.)	(kg)		
14 x 30	355 x 760	7	3.2	4	J1430K
14 x 36	355 x 914	8	3.6	4	J1436K
14 x 42	355 x 1066	9.5	4.3	4	J1442K
14 x 48	355 x 1219	10.5	4.7	4	J1448K
14 x 60	355 x 1524	14	6.3	2	J1460K
14 x 72	355 x 1829	17	7.7	2	J1472K
18 x 24	457 x 610	7	3.2	4	J1824K
18 x 30	457 x 760	8	3.6	4	J1830K
18 x 36	457 x 914	9.5	4.3	4	J1836K
18 x 42	457 x 1066	11	5	4	J1842K
18 x 48	457 x 1219	12	5.4	4	J1848K
18 x 54	457 x 1370	14.5	6.6	2	J1854K
18 x 60	457 x 1524	17	7.7	2	J1860K
18 x 72	457 x 1829	20	9.1	2	J1872K
21 x 24	530 x 610	8	3.6	4	J2124K
21 x 30	530 x 760	9	4.1	4	J2130K
21 x 36	530 x 914	11	5	4	J2136K
21 x 42	530 x 1066	12	5.4	4	J2142K
21 x 48	530 x 1219	14	6.4	4	J2148K
21 x 54	530 x 1370	16	7.3	2	J2154K
21 x 60	530 x 1524	18	8.2	2	J2160K
21 x 72	530 x 1829	24	10.9	2	J2172K
24 x 24	610 x 610	9	4.1	4	J2424K
24 x 30	610 x 760	11	5.0	4	J2430K
24 x 36	610 x 914	13	5.9	4	J2436K
24 x 42	610 x 1066	15	6.8	4	J2442K
24 x 48	610 x 1219	16	7.3	4	J2448K
24 x 54	610 x 1370	19	8.6	2	J2454K
24 x 60	610 x 1524	21	9.5	2	J2460K
24 x 72	610 x 1829	26	11.8	2	J2472K

Load Capacity:

Up to 48" (1220mm) Length = 800 lbs. (363kg), evenly distributed.

54" - 72" (1829mm) Length = 600 lbs. (272kg), evenly distributed.



Split Sleeves

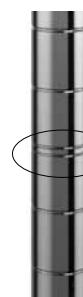
POSTS

Approx. Weight Per Post (lbs.)	Pack Quantity	Height*		Cat. No. Stationary Post Green Epoxy	Height**		Cat. No. Mobile Post Green Epoxy	
		Stationary Post (in.)	(mm)		Mobile Post (in.)	(mm)		
2	0.9	8	34 1/2	875	J33K	34 3/4	857	J33UK
3	1.4	8	54 9/16	1385	J54K	53 13/16	1366	J54UK
3 1/2	1.6	8	62 9/16	1590	J63K	61 13/16	1570	J63UK
4	1.8	8	75 5/8	1895	J74K	73 7/8	1873	J74UK
5	2.3	8	86 5/8	2200	J86K	85 7/8	2181	J86UK

*Height includes leveling bolt and cap.

**Mobile posts come without leveling bolt assembly and accommodate stem casters.

Height is for post only.



Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

Wire Shelving Green Epoxy
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 OLY-001E - Epoxy Wire Shelving
 Rev. 3/10

Information and specifications are subject to change without notice. Please confirm at time of order.

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**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 14 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco KSS-305

Work Table, 60"W x 30"D, 14 gauge 304 stainless steel top with 5"H backsplash, 18 gauge stainless steel adjustable undershelf, stainless steel legs with stainless steel bullet feet, NSF



STAINLESS STEEL
WORK TABLES
PREMIUM Series - 5" Backsplash - Undershef Style



Item #: _____ **Qty #:** _____
Model #: _____
Project #: _____

FEATURES:

Top is furnished with a 1 5/8" sanitary rolled rim edge on front, 1 5/8" square side edges, and a 5" splash with a 1" return on the rear side.

24" wide tables supplied with TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershef is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.



NEW
 Rolled Rim Edges on
 Front & Splash on
 Back and Square
 Side Edges



Featuring as Standard:
"THE PROVEN"
 ORIGINAL ADVANCE TABCO
**Adjustable Undershef
 with Die Cast Leg Clamp**

MATERIAL:

KSS-SERIES: Stainless Steel Legs & Undershef

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel.
 1" adjustable stainless steel bullet feet.
 Stainless steel gussets.

KLG-SERIES: Galvanized Legs & Undershef

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge galvanized steel.

LEGS: 1 5/8" diameter tubular galvanized steel.
 1" adjustable plastic bullet feet.
 Galvanized steel gussets.

**KSS-Series:
 Stainless Steel Legs & Undershef**

L	24" Wide	30" Wide	36" Wide
30"	KSS-240	KSS-300	
24"	KSS-242	KSS-302	
36"	KSS-243	KSS-303	KSS-363
48"	KSS-244	KSS-304	KSS-364
60"	KSS-245	KSS-305	KSS-365
72"	KSS-246	KSS-306	KSS-366
84"	KSS-247	KSS-307	KSS-367
96"	KSS-248	KSS-308	KSS-368
108"	KSS-249	KSS-309	KSS-369
120"	KSS-2410	KSS-3010	KSS-3610
132"	KSS-2411	KSS-3011	KSS-3611
144"	KSS-2412	KSS-3012	KSS-3612

**KLG-Series:
 Galvanized Steel Legs & Undershef**

L	24" Wide	30" Wide	36" Wide
30"	KLG-240	KLG-300	
24"	KLG-242	KLG-302	
36"	KLG-243	KLG-303	KLG-363
48"	KLG-244	KLG-304	KLG-364
60"	KLG-245	KLG-305	KLG-365
72"	KLG-246	KLG-306	KLG-366
84"	KLG-247	KLG-307	KLG-367
96"	KLG-248	KLG-308	KLG-368
108"	KLG-249	KLG-309	KLG-369
120"	KLG-2410	KLG-3010	KLG-3610
132"	KLG-2411	KLG-3011	KLG-3611
144"	KLG-2412	KLG-3012	KLG-3612



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Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

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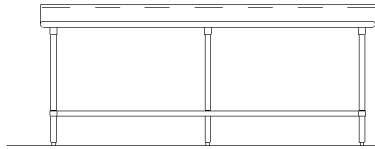
DETAILS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

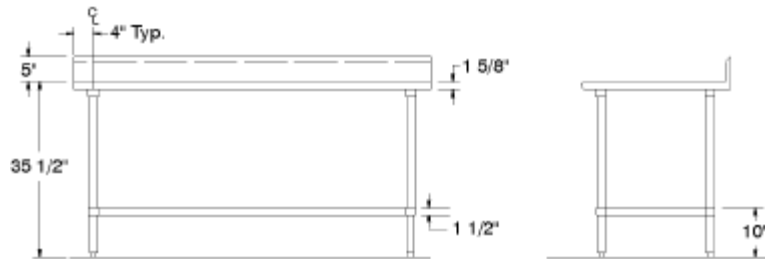
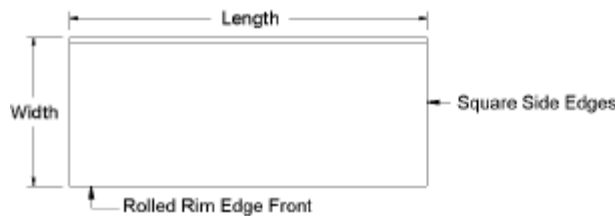
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

KSS & KLG Series Undershelf Style 5" Backsplash

Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"



Units 8ft. and larger are furnished with six (6) legs



KSS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	KSS-240	55 lbs.	KSS-300	70 lbs.		
24"	KSS-242	50 lbs.	KSS-302	56 lbs.		
36"	KSS-243	66 lbs.	KSS-303	77 lbs.	KSS-363	92 lbs.
48"	KSS-244	81 lbs.	KSS-304	92 lbs.	KSS-364	101 lbs.
60"	KSS-245	95 lbs.	KSS-305	111 lbs.	KSS-365	121 lbs.
72"	KSS-246	113 lbs.	KSS-306	129 lbs.	KSS-366	142 lbs.
84"	KSS-247	135 lbs.	KSS-307	153 lbs.	KSS-367	169 lbs.
96"	KSS-248	150 lbs.	KSS-308	171 lbs.	KSS-368	189 lbs.
108"	KSS-249	165 lbs.	KSS-309	195 lbs.	KSS-369	260 lbs.
120"	KSS-2410	268 lbs.	KSS-3010	294 lbs.	KSS-3610	315 lbs.
132"	KSS-2411	301 lbs.	KSS-3011	331 lbs.	KSS-3611	358 lbs.
144"	KSS-2412	316 lbs.	KSS-3012	346 lbs.	KSS-3612	373 lbs.

KLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	KLK-240	55 lbs.	KLK-300	70 lbs.		
24"	KLK-242	50 lbs.	KLK-302	56 lbs.		
36"	KLK-243	66 lbs.	KLK-303	77 lbs.	KLK-363	92 lbs.
48"	KLK-244	81 lbs.	KLK-304	92 lbs.	KLK-364	101 lbs.
60"	KLK-245	95 lbs.	KLK-305	111 lbs.	KLK-365	121 lbs.
72"	KLK-246	113 lbs.	KLK-306	129 lbs.	KLK-366	142 lbs.
84"	KLK-247	135 lbs.	KLK-307	153 lbs.	KLK-367	169 lbs.
96"	KLK-248	150 lbs.	KLK-308	171 lbs.	KLK-368	189 lbs.
108"	KLK-249	165 lbs.	KLK-309	195 lbs.	KLK-369	260 lbs.
120"	KLK-2410	268 lbs.	KLK-3010	294 lbs.	KLK-3610	315 lbs.
132"	KLK-2411	301 lbs.	KLK-3011	331 lbs.	KLK-3611	358 lbs.
144"	KLK-2412	316 lbs.	KLK-3012	346 lbs.	KLK-3612	373 lbs.



**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 15 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-15-108

Shelf, wall-mounted, 108"W x 15"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF (units 84" & longer have (3) support brackets)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-22A	Square edge on overshelf or wall shelf



STAINLESS STEEL
WALL SHELVES



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____



FEATURES:

Brackets can be positioned to accommodate wall studs.
 Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.

MATERIAL:

16 Gauge Series - 304 stainless steel polished to a satin finish.
18 Gauge Series - 430 stainless steel polished to a satin finish.

CONSTRUCTION:

Secured to wall by means of bolts through support brackets.
 Units 7 ft. and larger are furnished with 3 brackets.

L	10" Wide			12" Wide			15" Wide			18" Wide			
	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	Approx. Cu. Ft.
24"	WS-10-24-16	WS-10-24	8 lbs.	WS-12-24-16	WS-12-24	9 lbs.	WS-15-24-16	WS-15-24	11 lbs.	WS-18-24-16	WS-18-24	14 lbs.	3
30"	-	-	-	WS-12-30-16	WS-12-30	12 lbs.	-	-	-	-	-	-	4
36"	WS-10-36-16	WS-10-36	10 lbs.	WS-12-36-16	WS-12-36	12 lbs.	WS-15-36-16	WS-15-36	15 lbs.	WS-18-36-16	WS-18-36	21 lbs.	4
42"	-	-	-	WS-12-42-16	WS-12-42	14 lbs.	-	-	-	-	-	-	5
48"	WS-10-48-16	WS-10-48	12 lbs.	WS-12-48-16	WS-12-48	14 lbs.	WS-15-48-16	WS-15-48	18 lbs.	WS-18-48-16	WS-18-48	24 lbs.	5
60"	WS-10-60-16	WS-10-60	15 lbs.	WS-12-60-16	WS-12-60	17 lbs.	WS-15-60-16	WS-15-60	23 lbs.	WS-18-60-16	WS-18-60	28 lbs.	6
72"	WS-10-72-16	WS-10-72	17 lbs.	WS-12-72-16	WS-12-72	21 lbs.	WS-15-72-16	WS-15-72	28 lbs.	WS-18-72-16	WS-18-72	32 lbs.	7
84"	WS-10-84-16	WS-10-84	20 lbs.	WS-12-84-16	WS-12-84	25 lbs.	WS-15-84-16	WS-15-84	32 lbs.	WS-18-84-16	WS-18-84	36 lbs.	8
96"	WS-10-96-16	WS-10-96	23 lbs.	WS-12-96-16	WS-12-96	28 lbs.	WS-15-96-16	WS-15-96	36 lbs.	WS-18-96-16	WS-18-96	42 lbs.	10
108"	WS-10-108-16	WS-10-108	28 lbs.	WS-12-108-16	WS-12-108	32 lbs.	WS-15-108-16	WS-15-108	40 lbs.	WS-18-108-16	WS-18-108	48 lbs.	11
120"	WS-10-120-16	WS-10-120	32 lbs.	WS-12-120-16	WS-12-120	36 lbs.	WS-15-120-16	WS-15-120	44 lbs.	WS-18-120-16	WS-18-120	54 lbs.	12
132"	WS-10-132-16	WS-10-132	36 lbs.	WS-12-132-16	WS-12-132	42 lbs.	WS-15-132-16	WS-15-132	49 lbs.	WS-18-132-16	WS-18-132	60 lbs.	13
144"	WS-10-144-16	WS-10-144	40 lbs.	WS-12-144-16	WS-12-144	48 lbs.	WS-15-144-16	WS-15-144	55 lbs.	WS-18-144-16	WS-18-144	66 lbs.	14



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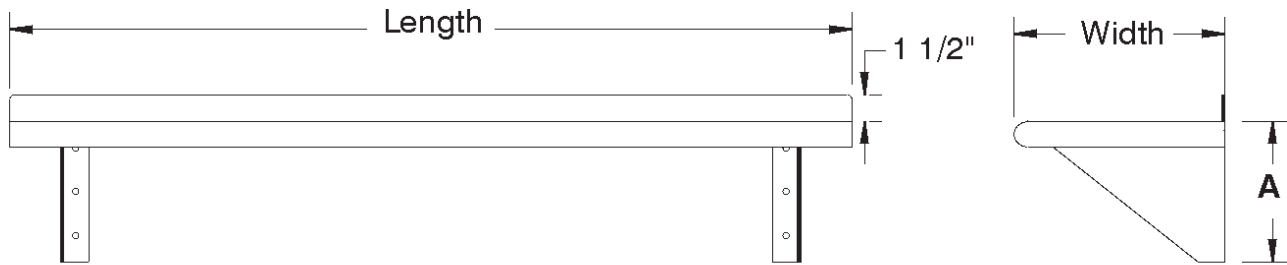
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DETAILS and SPECIFICATIONS

TOL ± .500"

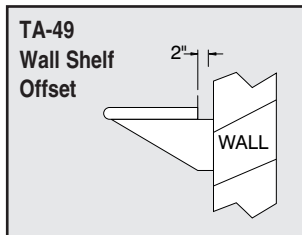
ALL DIMENSIONS ARE TYPICAL



Width	A
10"	8 1/2"
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

Wall Shelf Options

- PRT-1 Printer Shelf
- TA-22A Square Edge Shelf
- TA-26 Welded Shelf Brackets
- TA-49 Wall Shelf 2" Offset
- TA-71 Heat Lamp Provision
- TA-77 Check Minder
- TA-77A Concealer for Heat Lamp (Requires TA-77)
- TA-99A 14 Ga. S/S 304 Upgrade for Overshelves
- TA-100A Bullnose Edge On All 4 Sides of Shelf
- TA-102 6" Cantilever Shelf Offset



Requirements for NSF Installations

1. Install at least 60" above floor.
2. Limit to dry storage.
3. Avoid contact with liquids.
4. For "Ganging-Up" installation, allow at least 2" between units or mount units side by side and seal joints with an approved sealant.





TABLE MODIFICATIONS & ACCESSORIES

TOP MODIFICATIONS



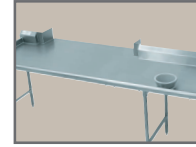
TA-56
5" NSF Partition



TA-523
Drop-In Urn Trough



CDR-5
Condiment Holder



TA-84
Pass-Thru



TA-108
Grommet For Cords

QTY.

_____	CDR-5	Condiment Holder (Accommodates 5 Bins)
_____	TA-1	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	TA-3	Stainless Steel Hat Channel & Gusset Upgrade
_____	TA-7	10" Partial Splash
_____	TA-8	Column Notch in Rear Splash (Includes Splash)
_____	TA-10	5" Partial Splash
_____	TA-12	Countertop Edge
_____	TA-22	Square Edge Table
_____	TA-28	Cut-Out For Cold Well. Includes Louvered Doors
_____	TA-29	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	TA-30	1-1/2" Side Splash
_____	TA-30A	1-1/2" Turn Up For Table Tops
_____	TA-31	5" Side Splash
_____	TA-32	10" Side Splash
_____	TA-34	Top Cut-Out
_____	TA-34A	Top Cut-Out for Undermount Well
_____	TA-35	Splash Cut-Out
_____	TA-41	Poly-Vance 5/8" Cutting Board
_____	TA-56	5" NSF Partition
_____	TA-56A	18" NSF Partition
_____	TA-57	Prepare Welded Field Joint (Welded in field by others)
_____	TA-57A	Bolted Field Joint (Bolted in field by others)
_____	TA-57B	Hairline Field Joint
_____	TA-58	Stepdown to 24" Working Height
_____	TA-64	Urn Trough (Factory installation only)
_____	TA-75	Mitered Edge
_____	TA-76	Paint on Sound Deadening
_____	TA-79	Flour Trough (Factory installation only)
_____	TA-82	Scrap Chute (6" dia. opening)
_____	TA-84	Simple Pass-Thru
_____	TA-87	Enclosed Rear Splash
_____	TA-91	Poly Retaining Clips Includes TA-22 (S/S top table)

QTY.

_____	TA-93	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	TA-96A	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	TA-96B	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	TA-96C	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	TA-100	Bull Nose All Sides of Worktable
_____	TA-101	Rear Tray Lock
_____	TA-106	Mirror HI-LITE Edge
_____	TA-107	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	TA-108	2" Hole with Grommet for Appliance Cord
_____	TA-112	Hubble Outlet
_____	TA-113	Notch Top for Buyout Unit
_____	TA-130	Cutlery Dispenser Holder (Undercounter Mounted)
_____	TA-135	Plate Shelf (Undercounter Mounted)
_____	TA-366A	Heavy duty Understructure Top
_____	TA-502	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	TA-521	Drop-In urn Trough 1'
_____	TA-522	Drop-In urn Trough 2'
_____	TA-523	Drop-In urn Trough 3'
_____	TA-524	Drop-In urn Trough 4'
_____	TA-525	Drop-In urn Trough 5'
_____	TA-526	Drop-In urn Trough 6'
_____	TA-527	Drop-In urn Trough 7'
_____	TA-528	Drop-In urn Trough 8'
_____	TA-529	Drop-In urn Trough 9'
_____	TA-550	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	TA-551	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)



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TABLE MODIFICATIONS & ACCESSORIES

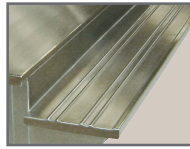
BASE MODIFICATIONS



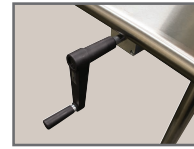
TA-39
Louvered Hinged Doors



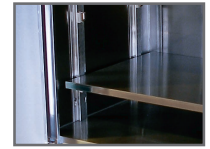
TA-73
Drop-Down Tray Slide



TA-74
Solid Tray Slide



TA-900
ADJ. Height Tables



TA-116
Adj. Mid-Shelf

QTY.

- ___ **TA-4** Removable Access Panel
- ___ **TA-4A** Louvered Panel
- ___ **TA-5** Curb Mounting Provision
- ___ **TA-15** Provision for Built In Drawer Warmer
- ___ **TA-23** Welded Set-Up Table/Crating
- ___ **TA-24** Shell Crating
- ___ **TA-27** Control Panel (Must add TA-34A or TA-34B)
- ___ **TA-36A** Sliding/Hinge Stainless Steel Doors
- ___ **TA-36B** 1/2 Height Stainless Steel Hinge Doors
- ___ **TA-36C** Hinged door with Trash Flap
- ___ **TA-37** Stainless Enclosed Base
- ___ **TA-39** 24" Louvered Hinged Doors
- ___ **TA-40** Remove Undershef in Cabinet Base For Slide in Buyout
- ___ **TA-42** Interior Partition (2.5"x30")
- ___ **TA-43** Filler Panel (3"x30" with Flanged Feet)
- ___ **TA-44** K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
- ___ **TA-45** K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
- ___ **TA-46** Door Locks

QTY.

- ___ **TA-48** 12"x12" Cut-Out in Back Panel/Undershef for Plumbing
- ___ **TA-54** Removable Kick Plate
- ___ **TA-55** Remove Back Panel (on Enclosed Base)
- ___ **TA-63** Removable Shelving (In addition to standard shelf & table width)
- ___ **TA-70** S/S Tubular Tray Divider (12" sections)
- ___ **TA-73** Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
- ___ **TA-74** Solid Tray Slide
- ___ **TA-92** 12" Apron (in front of sink)
- ___ **TA-92A** 17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
- ___ **TA-116** Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
- ___ **TA-130** Cutlery Dispenser Holder (Undercounter Mounted)
- ___ **TA-135** Plate Shelf (Undercounter Mounted)
- ___ **TA-205** Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
- ___ **TA-900** Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

ELECTRICAL & DATA PORT OUTLETS



TA-62
Duplex Outlet



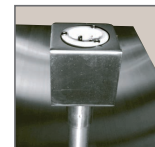
TA-62A
GFI Duplex Outlet



TA-62D
GFI Doghouse Outlet



TA-62F
Empty Junction Box



TA-112
Hubble Outlet

QTY.

- ___ **TA-62** Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
- ___ **TA-62A** GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
- ___ **TA-62C** GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R
- ___ **TA-62D** GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R

QTY.

- ___ **TA-62E** Upgrade Outlet to a NEMA 6-20R or Equiv.
- ___ **TA-62F** Junction Box (empty) Below Table Top. Includes 1 Gang Size, Stainless Steel Face Plate
- ___ **TA-112** Hubble Outlet
- ___ **TA-622** CAT-5 Data Port Outlet. Cable Not Included



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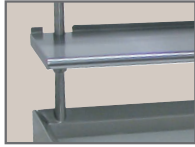
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TABLE MODIFICATIONS & ACCESSORIES

OVERSHELF & POT RACK MODIFICATIONS



TA-9A
1" Turn Up



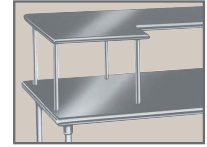
TA-22A
Square Edge



TA-71
Heat Lamp Mounting Provision



TA-100A
Bull Nose



TA-102
24" x 24" Extension

QTY.

- _____ **TA-9A** Partial 1" Turn-Up for all Table Mt. Shelves
- _____ **TA-22A** Square Edge on Oversheff
- _____ **TA-26-10** Welded Wall Shelf Brackets for 10" Wide Shelf
- _____ **TA-26-12** Welded Wall Shelf Brackets for 12" Wide Shelf
- _____ **TA-26-15** Welded Wall Shelf Brackets for 15" Wide Shelf
- _____ **TA-26-18** Welded Wall Shelf Brackets for 18" Wide Shelf
- _____ **TA-47** Shelf Mounting Bracket for Existing Table
- _____ **TA-49** Wall Shelf 2" Offset
- _____ **TA-60** Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
- _____ **TA-71** Heat Lamp Mounting Provision
- _____ **TA-71A** Heat Lamp Remote Control Bracket
- _____ **TA-78** Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
- _____ **TA-77** Check Minder Shelf Provision (Factory install only)
- _____ **TA-83** Spice Bins

QTY.

- _____ **TA-84A** Knife Rack for Rolled Rim Tables
- _____ **TA-84B** Knife Rack for Poly Top Tables
- _____ **TA-84C** Knife Rack for Square Edge Tables
- _____ **TA-86** Stainless Steel Pot Hooks
- _____ **TA-89** Double Sided Plated Pot Hooks (Package of 4)
- _____ **TA-89A** Single Sided Plated Pot Hooks (Package of 4)
- _____ **TA-98** Stainless Steel Flat Bar in lieu of Chain
- _____ **TA-99** 16 Ga. S/S 304 Upgrade for Wall & Over Shelves
- _____ **TA-100A** Bull Nose All Sides of Shelf
- _____ **TA-100R** Bull Nose Three Sides of Shelf w/ Rear Turn Up
- _____ **TA-102** 24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
- _____ **TA-103** 24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
- _____ **TA-104** Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

UNDERSHELF MODIFICATIONS

QTY.

- _____ **TA-9** 1-1/2" Turn-Up for Undershelves
- _____ **TA-17** Upgrade Undersheff to a Marine Edge (Must add TA-23)
- _____ **TA-48** 12"x12" Cut-Out in Back Panel or Undersheff for Plumbing

QTY.

- _____ **TA-94** Upgrade 16 Ga. 304 S/S Undersheff
- _____ **TA-94A** Upgrade 14 Ga. 304 S/S Undersheff
- _____ **TA-366** Reinforced Understructure For Undershelves

SIZE MODIFICATIONS

QTY.

- _____ **TA-33** Special Working Height
- _____ **TA-59** 36" Wide Equipment Stand
- _____ **TA-6** Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
- _____ **TA-61** Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
- _____ **TA-61A** Special Modification Charge

QTY.

- _____ **TA-65** Enclosed Base Units Over 12' (Open Base Table)
- _____ **TA-66** Enclosed Base Units Over 12' (Sliding Door Units)
- _____ **TA-67** Enclosed Base Units Over 12' (Hinged Door Units)
- _____ **TA-105** Modify Enclosed Base Table w/ Drawers to 24" Width
- _____ **TA-110** Modify Enclosed Base Table w/ Drawers to 36" Width



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TABLE MODIFICATIONS & ACCESSORIES

LEG MODIFICATIONS

QTY.			QTY.		
_____	TA-16	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	_____	TA-20-6	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
_____	TA-16-4	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	TA-20L	Replacement Bolt-on Leg For Enclosed Base Table
_____	TA-16-6	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	TA-21	Stainless Steel Bullet Foot
_____	TA-19	Stainless Steel Flanged Bullet Foot For Work Table	_____	TA-68	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
_____	TA-19L	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table	_____	TA-72	Leg to Wall Brace (Set per table)
_____	TA-20	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	_____	TA-95	Upgrade 16 Ga. 304 S/S Legs Only
_____	TA-20-4	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)			

WORK TABLE CASTERS



Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

When Used w/ Stainless Steel Legs

TA-25S-4 Set of 4 (Two with Brakes)

TA-25S-6 Set of 6 (Two with Brakes)

When Used w/ Galvanized Legs

TA-25G-4 Set of 4 (Two with Brakes)

TA-25G-6 Set of 6 (Two with Brakes)

Replacement Casters

For Work Tables

TA-25 Set of 4
(Two with Brakes)

TA-25A Set of 6
(Two with Brakes)

200 lbs. Load Capacity Per Caster



Optional Standard Caster Upgrades:

- TA-25B Set** For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
- TA-25C Per Caster** Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

EQUIPMENT STAND CASTERS



Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

w/ Stainless Steel Legs

TA-25ES Set of 4 (Two with Brakes)

w/ Galvanized Legs

TA-25EG Set of 4 (Two with Brakes)

HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

TA-255 Super Heavy Duty
Set of 4 (Two with Brakes)

TA-256 Super Heavy Duty
Set of 6 (Two with Brakes)



Enclosed Base Table Casters

Easy Bolt-On Style



TA-255P Set of 4 (Two with Brakes)

TA-255AP Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

TA-255PB

Optional Equipment Stand Caster Upgrade:

TA-255B For brakes on all wheels (Equipment Casters) - Add price to any of the following models: TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166 or email in your specifications to smartfab@advancetabco.com




THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018


ITEM# 16 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Turbo Air TST-48SD-N

Super Deluxe Sandwich/Salad Unit, two-section, 12.0 cu. ft., stainless steel top with 12-pan opening, (2) stainless steel doors with recessed handles, stainless steel interior & exterior (galvanized steel back & bottom), ABS door liner, (2) stainless steel wire shelving, self-cleaning condenser equipped, cold air compartment, insulated pan cover, cutting board side rail, hot gas condensate system, self-contained rear mounted refrigeration system, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 4.4 amps, NEMA 5-15P, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		7 year compressor warranty (self-contained only), (updated warranty & spec sheets pending from Turbo Air)
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		1/6 size, 4" deep condiment pan & pan dividers included, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

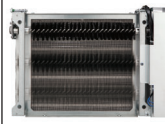
 REFRIGERATOR MANUFACTURER Turbo air more durable, efficient, beautiful	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com	Project :
		Model # :
		Item # : Qty :
		Available W/H :
		Approval :

Sandwich / Salad Unit

Food Prep Tables - Sandwich/Salad Prep
Super Deluxe Series

Model : TST-48SD-N

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.



≡ FEATURES & BENEFITS ≡

■ Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

■ Digital temperature control & monitor system

Keep food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

■ Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

■ Cold Bunker system

Our innovative forced air system allows cold air to flow all around the food pan area, covering not only underneath the pan, but also the front, top and the rear. This unique air flow creates a cold air-shield around the pan, which maintains the food temperature at under 41°F (NSF requirement) even when the lids are opened. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.

■ Insulated pan cover

■ LED interior lighting & fan control

Energy efficient LED lighting lights every corner, making items easy to find. Fan control function automatically shuts off the fan when the door is open, which prevents hot air from being drawn in, thus maintaining the cool inner temperature.

■ Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior (ABS door liner) and exterior (galvanized steel back & bottom). It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.

■ Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

■ High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place high density, CFC free polyurethane insulation.

■ 9-1/2" deep, 1/2" thick high-density Polyethylene cutting board included with convenient side rail

■ Refrigerator holds 33°F ~ 39°F for the best in food preservation

NATURAL
Refrigerant

ISO9001:2008

Intertek

Intertek

3 YEAR WARRANTY

Compressor
5 YEAR WARRANTY
(U.S.A. only)

Model	Swing Doors	CU./FT.	#of Shelves	#of Pans	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
TST-48SD-N	2	12	2	12	1/4	4.4	273	48 1/4 x 30 x 37

Sandwich / Salad Unit

Food Prep Tables - Sandwich/Salad Prep
Super Deluxe Series

Model : TST-48SD-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	Ⓜ NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	1/4
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	48 1/4 (1226mm)
Ext. Depth Overall (in.) *	30 (762mm)
Ext. Height Overall (in.) †	37 (940mm)
# of Doors	2
# of Shelves	2
# of Pans	12
# of Hood	1
Net Capacity (cu. ft.)	12
Shelf Size (in.)	21 x 17
Net Weight (lbs.)	243
Gross Weight (lbs.)	273

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 1" for rear spacers.

† Height does not include 5" for caster height.

- **WARRANTY : 3 Year Parts and Labor Warranty**
Additional 2 Year Warranty on Compressor

STANDARD FEATURES

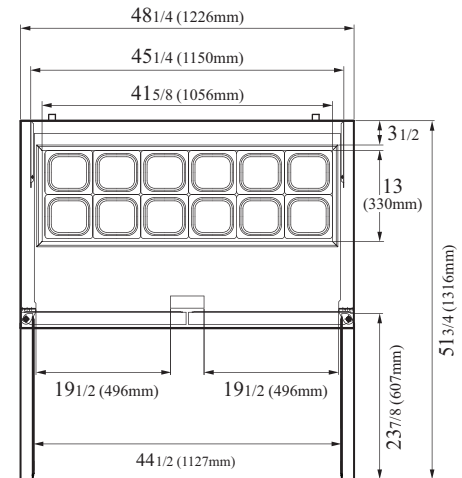
- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Standard 1/6 size, 4" deep condiment pans included

OPTIONAL ACCESSORIES

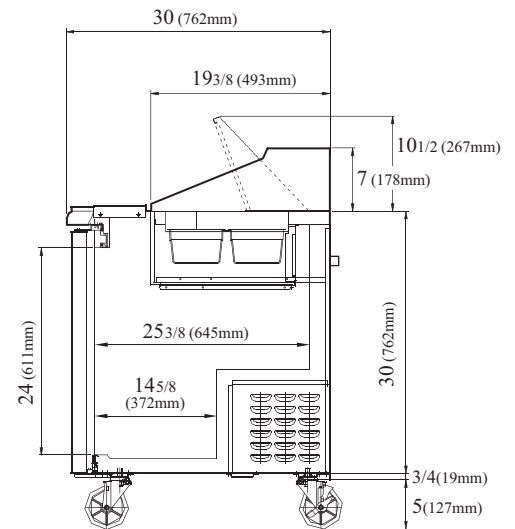
- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: M727800100
- Removable food cover: RCT-48
- Stainless steel double overshef: TSOS-4R
- Clear lids available
- Door lock: extra lead time will apply, please call factory for more details to order

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20190808



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002

TURBO AIR REFRIGERATOR MANUFACTURER

GERMAN KNIFE

RADIANCE

TURBO AIR REFRIGERATION SYSTEM

TEXAKING


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 17 - REACH-IN UNDERCOUNTER FREEZER (1 EA REQ'D)

Turbo Air TUF-28SD-N

Super Deluxe Series Undercounter Freezer, one-section, 6.8 cu. ft., self-contained rear mount refrigeration system with self-cleaning condenser, (1) swing door with ergonomic recessed handle, (1) stainless steel wire shelf, stainless steel top, front & sides, (galvanized steel back & bottom) stainless steel interior with ABS door liner, LED interior lighting & fan control, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 2.4 amps, NEMA 5-15P, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		7 year compressor warranty (self-contained only), (updated warranty & spec sheets pending from Turbo Air)
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Non-Standard mounting options below:
Turbo Air	1	30265H0100	2-1/2" Caster, 1/2" dia. & 13 TPI, 3" height (ea)

 REFRIGERATOR MANUFACTURER Turbo air more durable, efficient, beautiful	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com	Project :
		Model # :
		Item # : Qty :
		Available W/H :
		Approval :

Undercounter Freezer

Undercounters
Super Deluxe Series

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

Model : TUF-28SD-N



≡ FEATURES & BENEFITS ≡

■ Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

■ Digital temperature control & monitor system

Keep food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

■ Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

■ Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior and exterior (galvanized steel back & bottom). It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.

■ Magnetic door gaskets

Magnetic door gaskets are of one-piece construction, removable without tools for ease of cleaning and replacement.

■ LED interior lighting & fan control

Energy efficient LED lighting lights every corner, making items easy to find. Fan control function automatically shuts off the fan when the door is open, which prevents hot air from being drawn in, thus maintaining the cool inner temperature.

■ Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

■ Ergonomically designed doors

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience. ABS sheet door liners resist water condensation with thermal efficiency.

■ High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

■ Left hinged model available

■ Freezer holds -10°F ~ 0°F for the best in frozen food preservation

NATURAL Refrigerant

ISO9001:2008

Intertek

ETL

ETL

3 YEAR WARRANTY

Compressor 5 YEAR WARRANTY (U.S.A. only)

Model	Swing Doors	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H [†] (inches)
TUF-28SD-N	1	6.8	1	1/3	2.4	163	27 ¹ / ₂ x 30 x 30 ⁵ / ₈

Undercounter Freezer

Undercounters
Super Deluxe Series

Model : TUF-28SD-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	ⓘ NEMA 5-15P
Full Load Amperes	2.4
Compressor HP	1/3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Net Capacity (cu. ft.)	6.8
Ext. Length Overall (in.)	27 1/2 (699mm)
Ext. Depth Overall (in.)*	30 (762mm)
Ext. Height Overall (in.)†	30 5/8 (777mm)
# of Doors	1
# of Shelves	1
Shelf Size (in.)	22 1/2 x 17
Net Weight (lbs.)	146
Gross Weight (lbs.)	163

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 1" for rear spacers.

† Height does not include 5" for caster height.

- **WARRANTY :** 3 Year Parts and Labor Warranty
Additional 2 Year Warranty on Compressor

■ STANDARD FEATURES

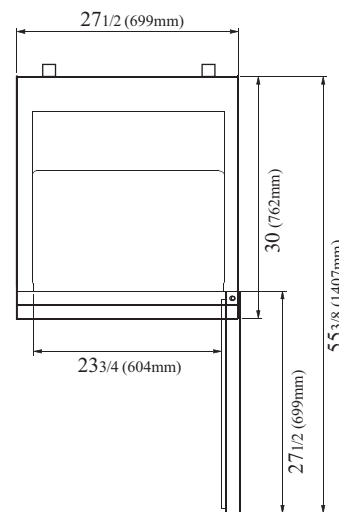
- *Anti-corrosion coated evaporator*
- *Self-contained system*
- *Standard 4" dia. swivel casters with locks on the front set*

■ OPTIONAL ACCESSORIES

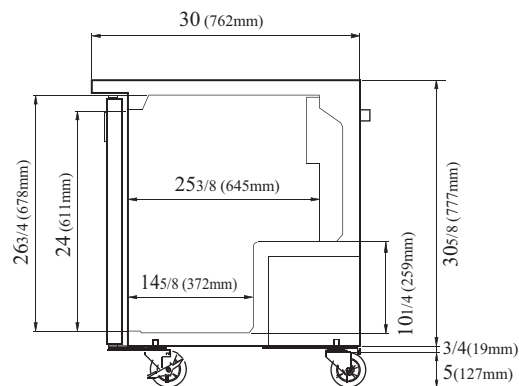
- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: M277800100
- Back splash guard: TU-28B
- **Door lock: extra lead time will apply, please call factory for more details to order**

PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW

Ver.20190809

NATURAL
Refrigerant

ISO9001:2008

Intertek

Intertek

3 YEAR
WARRANTY

Compressor
5 YEAR
WARRANTY
(U.S.A. only)

- Turbo Air : 800-627-0032
- GK : 800-500-3519
- Warranty : 800-381-7770
- AC : 888-900-1002

TURBO AIR REFRIGERATOR MANUFACTURER
Turbo air

GERMAN
KNIFE

RADIANCE

TURBO AIR REFRIGERATION SYSTEM
Turbo air

TEXAKING


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 18 - CONVECTION OVEN, ELECTRIC (1 EA REQ'D)

TurboChef HHD-9500

Double Batch™ Oven, electric, ventless, countertop, stackable, (2) independent decks, store up to 800 recipes (400 per cavity), smart voltage sensor technology (North America only), internal catalytic converters, 16" pizza capacity per deck, (1) oven cleaner, (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (2) standard racks, (2) top & bottom jetplates, stainless steel front, top & sides, rubber seal for surface mounting, cULus, UL EPH Classified, TÜV, CE

ACCESSORIES

Mfr	Qty	Model	Spec
TurboChef	1		All items FOB: Carrollton, Texas: Consumable/accessory orders less than \$5,000 will incur a handling fee. Orders shipping standard ground will incur a \$15.00 handling fee. Orders shipping other than standard ground will incur \$25.00 handling fee
TurboChef	1		One year parts and labor warranty
TurboChef	1		(HHD-9500-1) 208/240v/60/1-ph, 50.0 amps, 8.32/9.6 kW, 6 ft. cord & plug (nominal), NEMA 6-50P, standard



THE Double Batch™

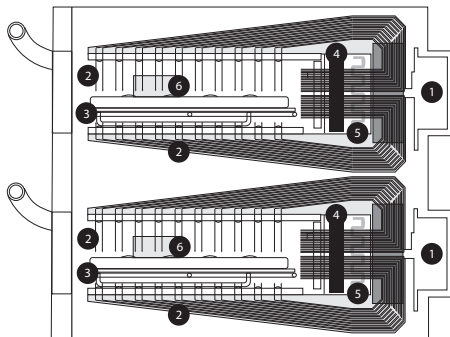


PERFORMANCE

The TurboChef® Double Batch™ oven has two independent cavities that circulate impinged air at speeds of up to 50 mph to create high heat transfer rates and reduced cook time. The oven utilizes variable speed blowers, oscillating racks, and catalytic converter, resulting in minimal energy input, high food quality, and ventless operation.

VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 1.04 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Xenon Lights

Project _____

Item No. _____

Quantity _____

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Rubber seal for surface mounting

INTERIOR CONSTRUCTION

- 304 stainless steel
- Two fully insulated cook chambers
- Top and bottom jetplates

STANDARD FEATURES

- Simple and intuitive touch controls
- Multi-language user interface
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Variable-speed High h recirculating air impingement system
- Oscillating rack for high heat transfer without spotting
- Half-sheet pan/16-inch pizza capacity
- Stackable design (requires stacking kit)
- Smart menu system capable of storing up to 800 recipes: 400 recipes per cavity
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Wi-Fi compatible
- Free one-year subscription to TurboChef Connect menu management web portal
- Smart Voltage Sensor Technology* (N.A. only)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 4 Oven Legs (HHB-3205) – Optional



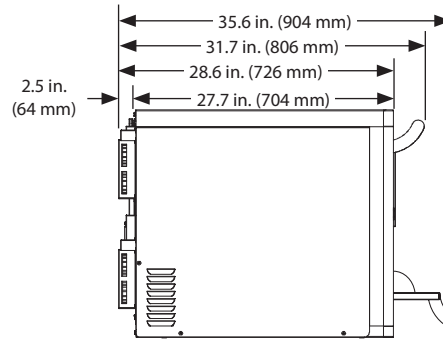
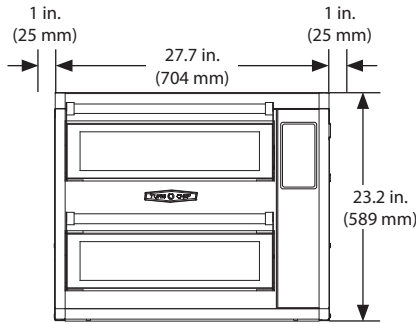
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



DIMENSIONS		
Single Units		
Height	23.2"	589 mm
Width	27.7"	704 mm
Depth (Door Open/Closed)	35.6" / 31.7"	903 mm / 806 mm
Weight	262 lb.	119 kg
Stacked Units		
Height	46.4"	1,179 mm
Width	27.7"	704 mm
Depth (Door Open/Closed)	31.7" / 35.6"	806 mm / 903 mm
Weight	524 lb.	238 kg
Cook Chamber		
Height	3.3"	84 mm
Width	18.1"	318 mm
Depth	17.07"	434 mm
Volume	0.59 cu.ft.	16.7 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	2"	51 mm
Sides	2"	51 mm
ELECTRICAL SPECIFICATIONS-SINGLE PHASE		
Double Batch US Model (HHD-9500-1) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current	50 amps	
Max Input	8,320/9,600 watts	
Double Batch UK Model (HHD-9500-2-UK) - International		
Voltage	230 VAC	
Frequency	50 Hz or 60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch BK Model (HHD-9500-28-BK) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch LA Model (HHD-9500-29-LA) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch JK Model (HHD-9500-23-JK) - Japan		
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current	50 amps	
Max Input	8,700 watts	

ELECTRICAL SPECIFICATIONS-3-PHASE		
Double Batch US Model (HHD-9500-14-DL) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current	30 amps	
Max Input	8,320/9,600 watts	
Double Batch ED Model (HHD-9500-3-ED) - International		
Voltage	230 VAC	
Frequency	50 Hz or 60 Hz	
Current	29 amps	
Max Input	8,700 watts	
Double Batch EW Model (HHD-9500-4-EW) - International		
Voltage	400 VAC	
Frequency	50 Hz or 60 Hz	
Current	20 amps	
Max Input	8,700 watts	
Double Batch AU Model (HHD-9500-11-AU) - International		
Voltage	400 VAC	
Frequency	50 Hz	
Current	20 amps	
Max Input	8,700 watts	
Double Batch JD Model (HHD-9500-24-JD) - Japan		
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current	29 amps	
Max Input	7,900 watts	
Double Batch LD Model (HHD-9500-31-LD) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current	29 amps	
Max Input	8,700 watts	
Double Batch BD Model (HHD-9500-32-BD) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current	29 amps	
Max Input	8,700 watts	
SHIPPING INFORMATION		
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Box size: 37" x 36" x 35" (940 mm x 914 mm x 889 mm) Crate size: 39" x 40" x 36" (991 mm x 1016 mm x 914 mm) Item class: 110 NMFC #26710 HS code 8419.81		
Appx. boxed weight: 322 lb. (146 kg) Appx. crated weight: 405 lb. (184 kg)		
Minimum entry clearance required for box: 35.5" Minimum entry clearance required for crate: 39.5"		

TurboChef Global Operations
 2801 Trade Center Drive / Carrollton, Texas 75007 USA
 US: 800.90TURBO (800.908.8726) / International: +1 214.379.6000
 Fax: +1 214.379.6073 / turbochef.com

TurboChef recommends installing a type D circuit breaker for European installations.
 TurboChef reserves the right to substitute components or change specifications without notice.


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 19 - WORK TABLE, L-SHAPED (1 EA REQ'D)

Advance Tabco KTMS-306

Work Table, L-shaped, 72" x 60" (specify left & right sides), 30" working depth, 14 gauge 304 stainless steel top with 5"H backsplash, stainless steel legs with side & rear crossrails, adjustable stainless steel bullet feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	KT-102	Special Sizing Charge for KTMS table (start with next larger size table) reduce short side (RIGHT) to 4'-6"



STAINLESS STEEL KORNER TABLES

Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____



24" WIDE

Length	Model #	Wt.
60"	KTMS-245	240 lbs.
72"	KTMS-246	260 lbs.
84"	KTMS-247	280 lbs.
96"	KTMS-248	305 lbs.
108"	KTMS-249	330 lbs.
120"	KTMS-2410	355 lbs.
132"	KTMS-2411	375 lbs.
144"	KTMS-2412	400 lbs.

30" WIDE

Length	Model #	Wt.
60"	KTMS-305	320 lbs.
72"	KTMS-306	360 lbs.
84"	KTMS-307	400 lbs.
96"	KTMS-308	440 lbs.
108"	KTMS-309	000 lbs.
120"	KTMS-3010	520 lbs.
132"	KTMS-3011	560 lbs.
144"	KTMS-3012	600 lbs.

FEATURES:

TOP furnished with 1 5/8" square bend edges on front and sides. 5" splash with a 1" return on rear.

Hat channels stud welded to reinforce and maintain a level working surface.

Front to Back Leg Stretchers bolted to legs and require assembly. Left to Right Stretchers welded to legs.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

5' length is standard on one side. Length can be modified, but not to exceed 7' on one wall dimension.

MATERIAL:

TOP: 14 gauge stainless steel type "304" series.

STRETCHERS: 1 5/8" dia. tubular stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel.

Stainless steel gussets.

1" adjustable stainless steel bullet feet.

Optional Sinks: Fabricated sinks type "304" stainless steel.

Furnished with 1 1/2" IPS basket drain.

Faucets not included.

ACCESSORIES	Model #	Qty.
36" Width	KT-100	
Additional Length in excess of 5"	KT-101	
Special Sizing Charge	KT-102	
Stainless Steel Undershelf	KT-103	
Stainless Steel Cabinet Base	KT-104	
14 Gauge Unit	KT-105	

SINKS	Model #	Qty.
16" x 20" x 12"	TA-11B	
20" x 20" x 12"	TA-11D	
20" x 24" x 12"	TA-11E	



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

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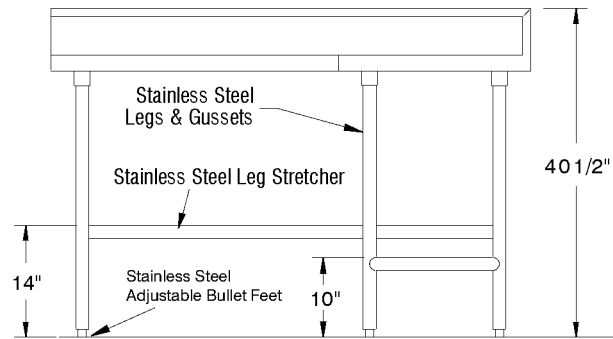
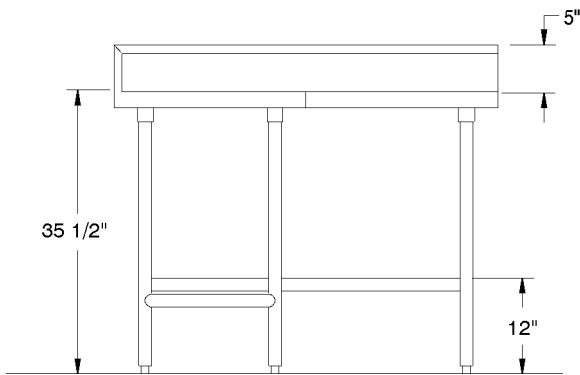
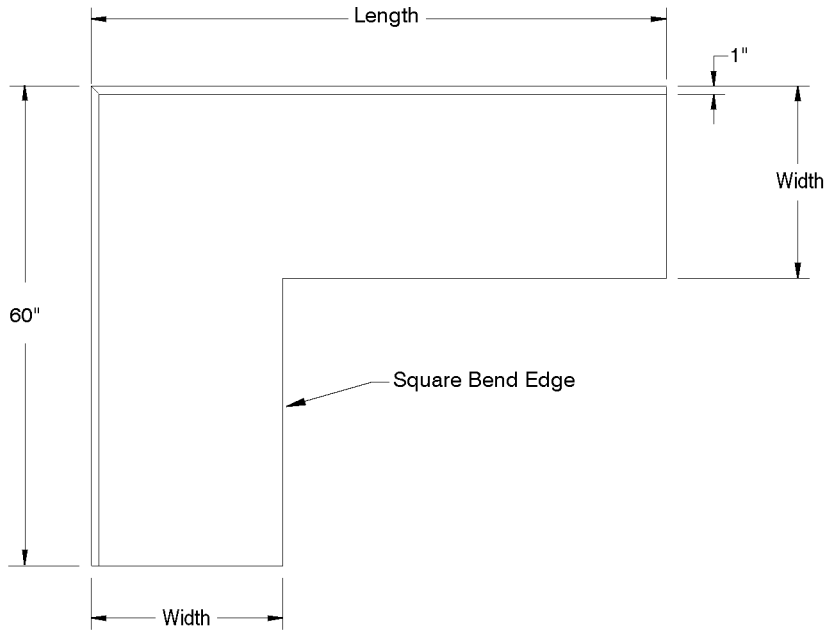
TEXAS
Fax: (972) 932-4795

NEVADA
Fax: (775) 972-1578

DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL




THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 20 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-36

Shelf, wall-mounted, 36"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 15)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	WS-12-24	Shelf, wall-mounted, 24"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF
Advance Tabco	1	TA-22A	Square edge on overshef or wall shelf
Advance Tabco	1	TA-22A	Square edge on overshef or wall shelf



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 21 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 22 - SPARE NO.

<Spare No.>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 23 - VENTLESS FRYER (1 EA REQ'D)

Perfect Fry PFC570-208

Ventless Deep Fryer, countertop, semi-automatic, 2 gallon / 14 lb oil capacity, 60 lbs/hr production, self venting, odorless, HEPA style air filtration, integral fire suppression, programmable controls, stainless steel construction, 208v/50/60hz/1-ph, 5.7kW, 27.0 amps, NEMA 6-50P & cord, cETLus, ETL-Sanitation, CE, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Perfect Fry	1		Warranty: 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
Perfect Fry	1		Warranty: Additional 1 year parts only warranty on computer defects, from the end of the general warranty
Perfect Fry	1	6HT002	Basket Cover

PFC SERIES MODELS

VENTLESS/HOODLESS COUNTERTOP DEEP FRYER

Advanced by Design



- SELF VENTING
- ODORLESS
- HEPA STYLE AIR FILTRATION
- INTEGRAL FIRE SUPPRESSION
- PROGRAMMABLE CONTROLS
- EASY TO CLEAN
- SMALL FOOTPRINT
- LARGE OUTPUT
- MODULAR DESIGN



PERFECT FRY COMPANY LLC
42 Allen Martin Drive
Essex Junction, VT 05452

GENERAL INFORMATION:

Phone: 1-802-658-6600

Fax: 1-802-6864-0183

Email: profits@perfectfry.com

L10-378 R5

www.PerfectFry.com

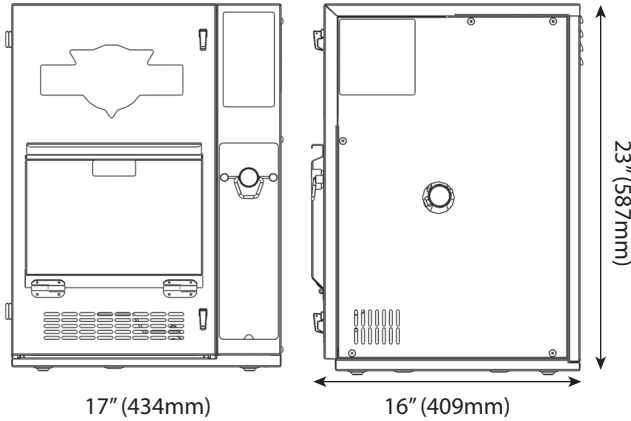
The Benchmark in Ventless Deep Frying



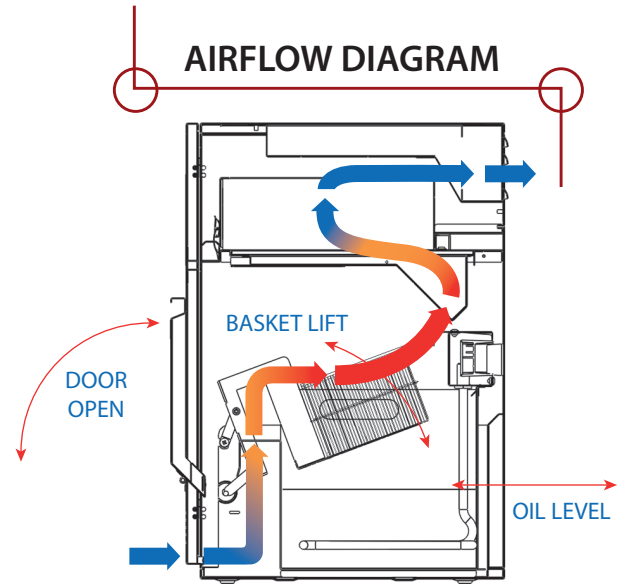
CLEARANCES

CLEARANCES

1" all around and 0" on top.



AIRFLOW DIAGRAM

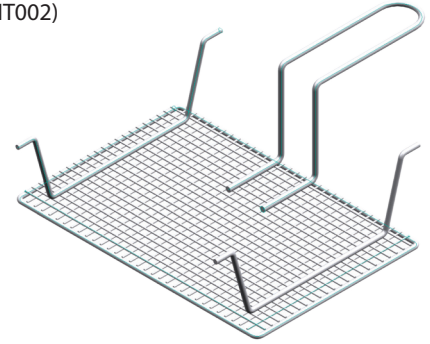


SPECIFICATIONS TABLE

MODEL	PFC570	PFC375	PFC570	PFC187
ORDER NUMBER	Contact Customer Service, 603-225-6684			
POWER SUPPLY (volts)	240	240	208	120
CURRENT (amps)	24	16	27	16
CIRCUIT CURRENT (amps)	30	20	Min 30**	20
CORD OPTION	Power Cord, NEMA 6-50 Plug	Power Cord, NEMA 6-20 Plug	Power Cord, NEMA 6-50 Plug	Power Cord, NEMA 5-20Plug
POWER (kilowatts)	5.7	3.8	5.7	1.9
CAPACITY (lbs/hr)*	60	45	60	30

BASKETS

OPTIONAL BASKET COVER
(ordered separately
part no. 6HT002)



GENERAL SPECIFICATIONS

(All Models)

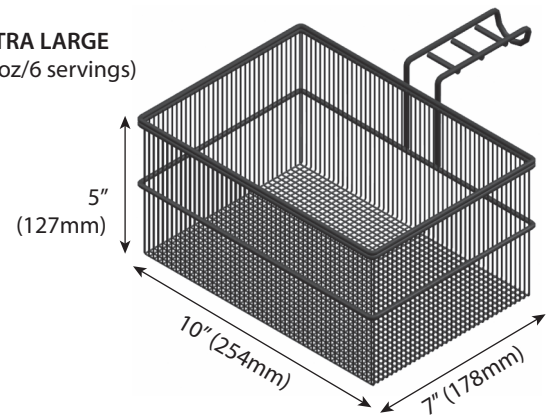
International models available upon request.

*Based on up to 1 1/2 minute fast fries.

**For use on an individual branch circuit rated 30A minimum. For supply connectors, use minimum no. 10AWG wire (30A rated). This fryer must be properly connected to a grounded, dedicated 208 VAC single phase circuit according to local installation standards and codes.

Phase	Single (3 wire)
Cycles	50/60 Hz
Weight	80 lbs (36 kg)
Shipping Weight	125 lbs (57 kg)
Shipping Dimensions	Depth 24" (610 mm) Width 29" (737 mm) Height 33" (838 mm)
Shipping Cube	7.56 ft ³ (.214 m ³)
Oil Capacity	2 US Gallons (8 L)
Construction	304 Stainless Steel
***Locking Cabinet Option Also Available	

EXTRA LARGE (32oz/6 servings)



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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L10-378 R5





THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 24 - TEA BREWER (1 EA REQ'D)

OTHERS

<By Vendor>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 25 - GLASS FILLER STATION (1 EA REQ'D)

T&S Brass B-1235

Water Station, splash guard, drop-in, 10-1/2" 18 ga. stainless steel drip pan, push back glass filler with 8" clearance, 6"H splashguard around back & sides

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-WFK	Water Filtration Kit, with fittings & braided flex hoses



T&S BRASS AND BRONZE WORKS, INC.

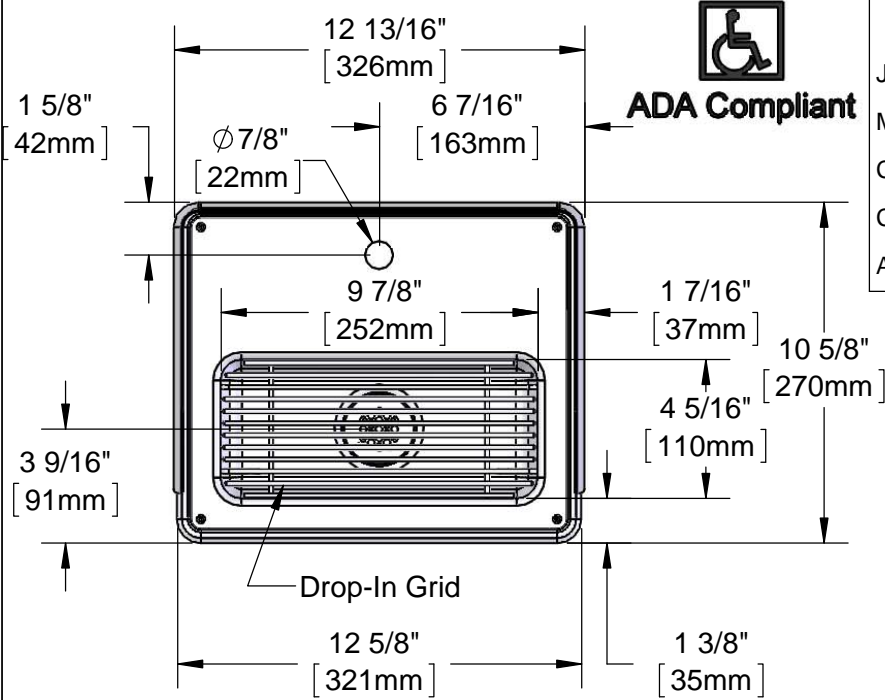
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-1235

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



This Space for Architect/Engineer Approval

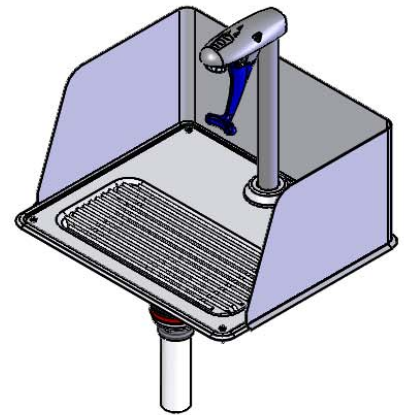
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

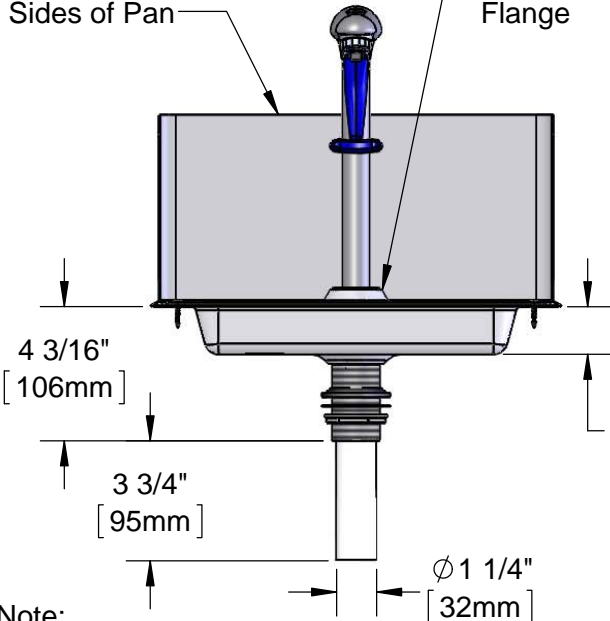
Contractor _____

Architect/Engineer _____



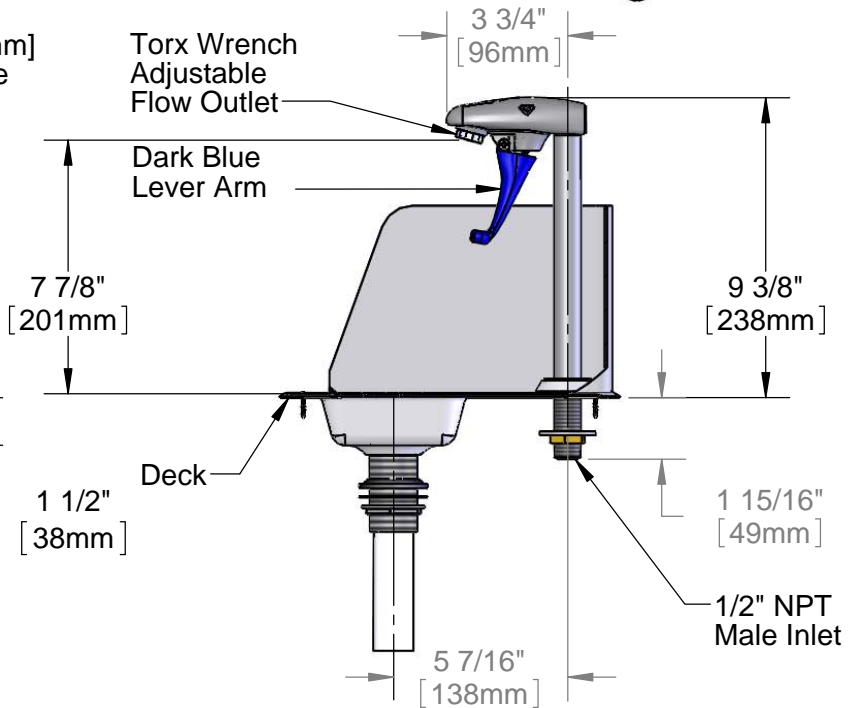
Splashguard Frame Around Back & Sides of Pan

ϕ 2" [51mm] Adjustable Flange



Torx Wrench Adjustable Flow Outlet

Dark Blue Lever Arm



- Note:
- 18 Gauge Stainless Steel Pan w/ Beaded Edge
Supplied w/ Mastic & Stainless Steel Screws for Mounting.
 - Suggested Cut Out Size for Pan is 10 1/2" x 5". Customer to Verify Actual Cut Out Needed Prior to Installation.

Product Specifications:
Water Station w/ Pedestal Type Glass Filler, 18 Gauge Stainless Steel Drip Pan with Splashguard & 1 1/4" Drain

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

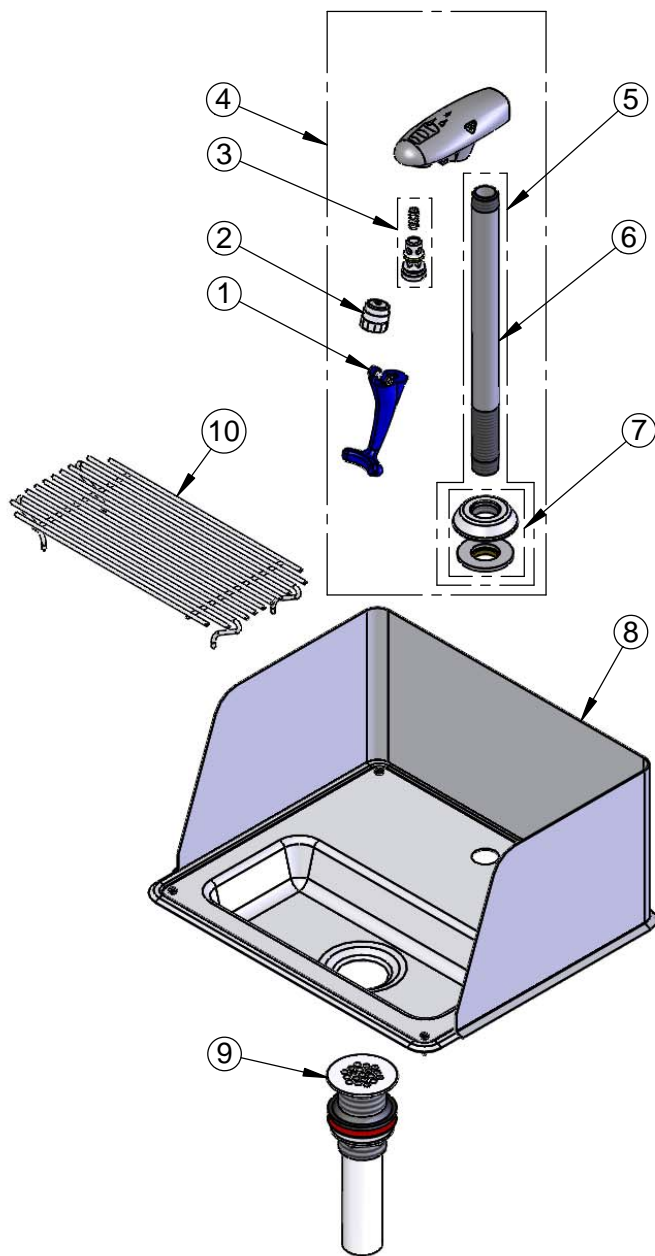
Model No.

B-1235

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	015550-45	Lever Arm Repair Kit
2	015588-40	Adjustable Outlet w/ Torx Wrench
3	015589-40	Valve
4	B-1210	8" Pedestal Glass Filler
5	015887-40	Pedestal
6	015886-40	B-1210 Pedestal
7	016783-40	Adjustable Deck Flange Repair Kit
8	010124-45	Drip Pan
9	010126-45	Drip Pan Drain
10	183F	Drip Pan Grid



016640-45
T-45 Torx
Wrench

Product Specifications:
Water Station w/ Pedestal Type Glass Filler, 18 Gauge Stainless Steel
Drip Pan with Splashguard & 1 1/4" Drain

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
B-WFK

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

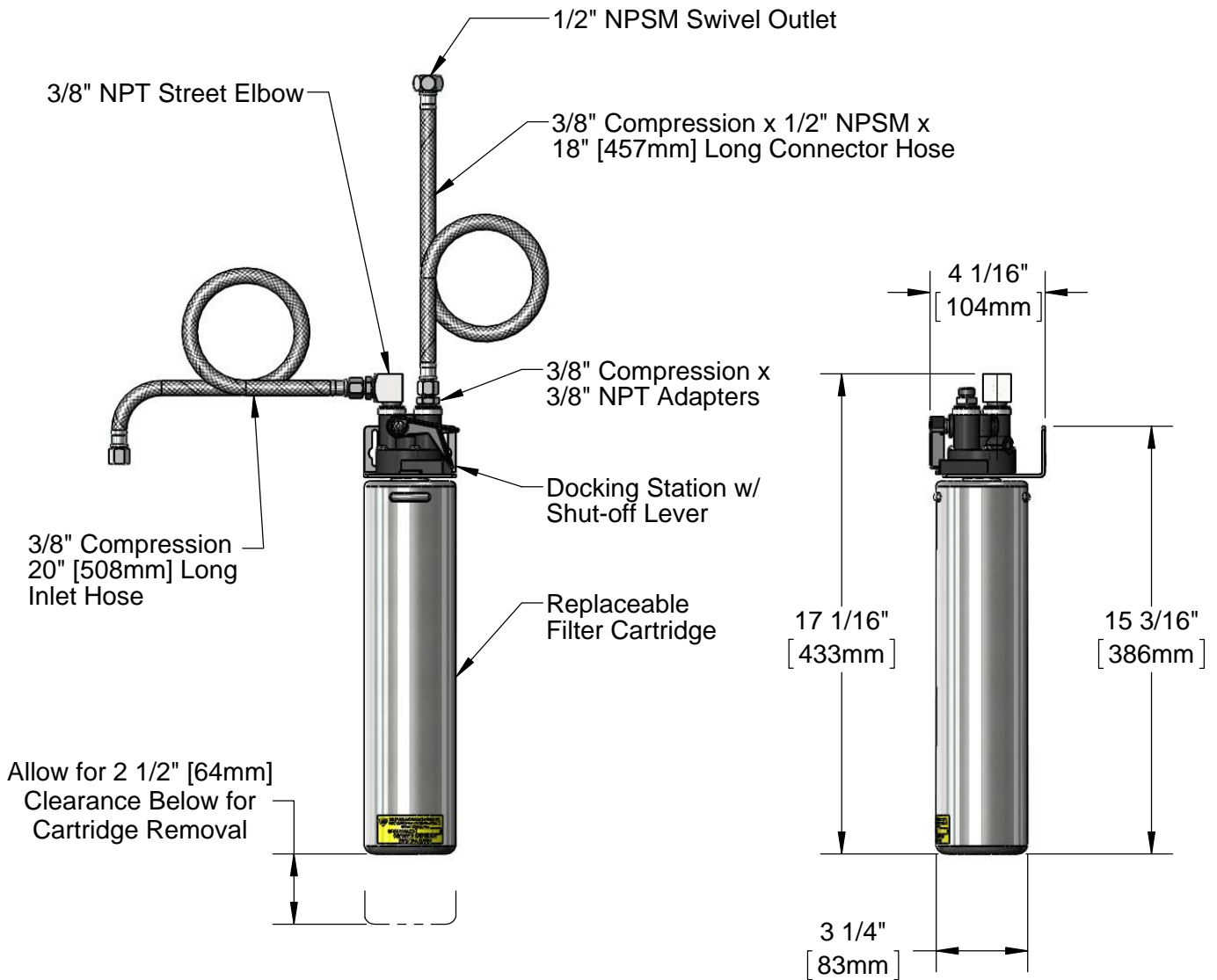
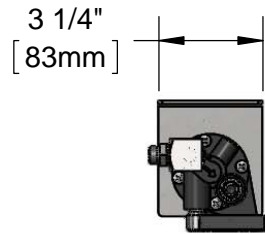
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
 Water Filtration Kit w/ Docking Station, Filter Cartridge, Fittings & Braided Stainless Steel Hoses

Drawn DMH	Checked JRM	Approved JHB
Scale: 1:6		Date: 01/16/14



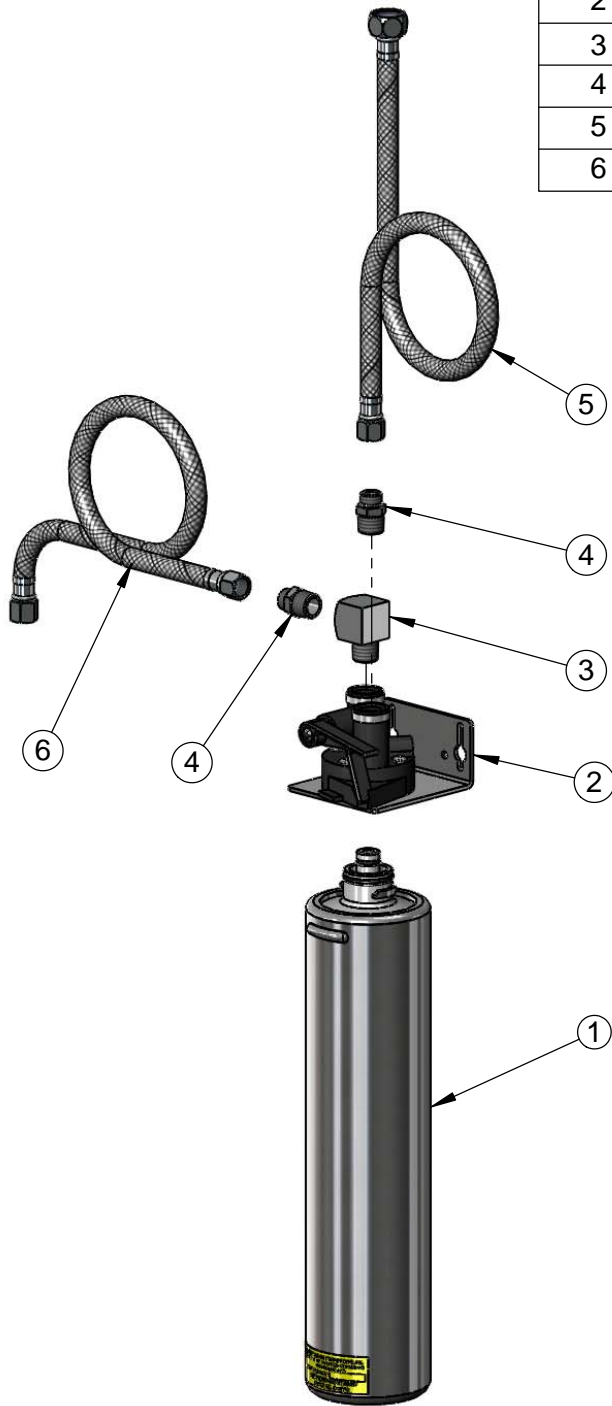
T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
B-WFK

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	B-WFC	Filter Cartridge
2	B-WFDS	Water Filter Docking Station
3	148X	3/8 Street Elbow
4	006101-45	Adapter, 3/8" NPT x 9/16"-24 UN Male
5	5EF-0005	Supply Hose, 9/16-24 Female x 1/2" NPSM
6	013146-45	Supply Hose, 9/16-24 Fem (3/8" Comp)



Product Specifications:
 Water Filtration Kit w/ Docking Station, Filter Cartridge, Fittings & Braided Stainless Steel Hoses

Drawn DMH	Checked JRM	Approved JHB
Scale: NTS		Date: 01/16/14

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 26 - DROP-IN ICE BIN (1 EA REQ'D)

Perlick DI24IC10

Ice Chest, drop-in, 10-circuit cold plate, 26"W x 19-1/4"D, 50 lb. ice capacity, cast aluminum cold plate concealed under chest liner, includes 2-piece stainless steel sliding cover, 1/2" drain, stainless steel top & interior, galvanized exterior, NSF (24-5/8"W x 17-7/8"D cutout required)

PRODUCT SPECIFICATION SHEETS ► Ice Chests


ICE CHESTS
DROP IN


JOB	
AREA	
ITEM NO.	
MODEL NO.	

MODELS
DI17IC
DI18IC
DI24IC
DI24IC10
DI30IC
DI30IC10
DI36IC
DI36IC10



COMPONENT

Features

- Patented design conceals cold plate under liner for improved sanitation (DI24IC10, DI30IC10 and DI36IC10)
- Drops into bar or countertop
- Includes standard covers

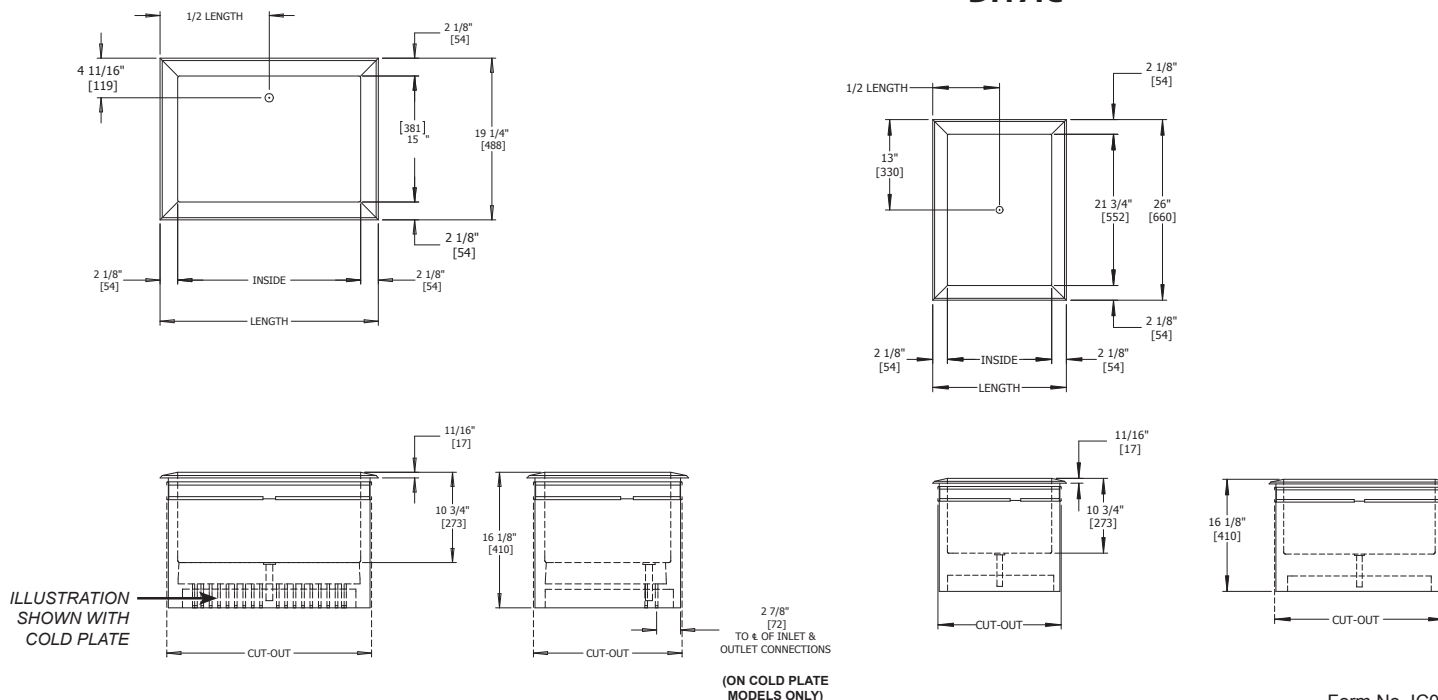
PRODUCT SPECIFICATION SHEETS ► Ice Chests


ICE CHESTS
DROP IN

MODEL NOS.	DI17IC	DI18IC	DI24IC(10)	DI30IC(10)	DI36IC(10)
OUTSIDE LENGTH, INCHES (mm)	19-1/4 (488)	20 (508)	26 (660)	32 (813)	38 (965)
INSIDE LENGTH, INCHES (mm)	15 (381)	15-3/4 (400)	21-3/4 (552)	27-3/4 (704)	33-3/4 (857)
ICE CAPACITY, LBS. (kg)	50 (23)	35 (16)	50 (23)	65 (29)	80 (36)
NO. OF CIRCUITS	0	0	0 (10)	0 (10)	0 (10)
CUT-OUT SIZE	17-7/8 X 24-5/8	18-5/8 X 17-7/8	24-5/8 X 17-7/8	30-5/8 X 17-7/8	36-5/8 X 17-7/8
SHIP WEIGHT, LBS. (kg) - NO COLD PLATE	60 (28)	50 (23)	60 (28)	70 (32)	80 (36)
SHIP WEIGHT, LBS. (kg) - w/COLD PLATE	N/A	N/A	130 (59)	140 (64)	150 (68)
TOP	Stainless steel				
FRONT & SIDES	Galvanized steel				
BOTTOM	Galvanized steel				
COVERS	Stainless steel, two-piece, included with all Drop In Ice Chests				
INSULATION	Foamed-in-place polyurethane				
PLUMBING	Drain connection – 1/2" NPS male				
COLD PLATE	Cast aluminum plate concealed under ice chest liner. Cold plate has 2 full-length circuits and 8 half-length circuits. Connections – 5/16" O.D. stainless steel tubing with swaged end to accept standard 1/4" I.D. beverage tubing				
OPERATING SPECIFICATIONS	Each full circuit will deliver four, 6 oz. drinks per minute at 40° continuously, or 40 oz. every three minutes in a single draw (Flow rate 2 oz./sec., 75° ambient, 75° product)				

DI18IC, DI24IC(10), DI30IC(10), DI36IC(10)


COMPONENT

DI17IC


**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 27 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco TKSS-305

Work Table, 60"W x 30"D, 14 gauge 304 stainless steel top with 5"H backsplash, stainless steel legs with side & rear crossrails, adjustable stainless steel bullet feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	2	TA-34	Top cut-out for drop in equipment (per cut-out)
Advance Tabco	2	TA-27	Control Panel for heated well, requires top cut out TA-34 (per linear foot)



STAINLESS STEEL
WORK TABLES
PREMIUM Series - 5" Backsplash - Open Base Style



Item #: _____ **Qty #:** _____
Model #: _____
Project #: _____

FEATURES:

Top is furnished with 1 5/8" sanitary rolled rim edge on front and square sides, and a 5" splash with a 1" return on the rear side.
 24" wide tables supplied with TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.
 Pre-engineered welded angle adapters insure ease of future drawer installation.
 Front to back Stretchers are welded to legs. Left to right Stretcher bolted to legs and requires assembly.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.
 Entire top mechanically polished to a satin finish.
 Top is sound deadened.
 Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.
 Gussets welded to support hat sections.



NEW
 Rolled Rim Edges on Front & Splash on Back and Square Side Edges



1-5/8" LEG STRETCHERS
 Ensure Stability

MATERIAL:

TKSS-SERIES: Stainless Steel Legs - Open Base
TOP: 14 gauge stainless steel type "304" series.
STRETCHERS: 1 5/8" dia. tubular stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel.
 1" adjustable stainless steel bullet feet.
 Stainless steel gussets.

TKLG-SERIES: Galvanized Legs - Open Base
TOP: 14 gauge stainless steel type "304" series.
STRETCHERS: 1 5/8" dia. tubular galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel.
 1" adjustable plastic bullet feet.
 Galvanized steel gussets.

TKSS-Series:
Stainless Steel Legs & Stretchers

L	24" Wide	30" Wide	36" Wide
30"	TKSS-240	TKSS-300	
24"	TKSS-242	TKSS-302	
36"	TKSS-243	TKSS-303	TKSS-363
48"	TKSS-244	TKSS-304	TKSS-364
60"	TKSS-245	TKSS-305	TKSS-365
72"	TKSS-246	TKSS-306	TKSS-366
84"	TKSS-247	TKSS-307	TKSS-367
96"	TKSS-248	TKSS-308	TKSS-368
108"	TKSS-249	TKSS-309	TKSS-369
120"	TKSS-2410	TKSS-3010	TKSS-3610
132"	TKSS-2411	TKSS-3011	TKSS-3611
144"	TKSS-2412	TKSS-3012	TKSS-3612



TKLG-Series:
Galvanized Steel Legs & Stretchers

L	24" Wide	30" Wide	36" Wide
30"	TKLG-240	TKLG-300	
24"	TKLG-242	TKLG-302	
36"	TKLG-243	TKLG-303	TKLG-363
48"	TKLG-244	TKLG-304	TKLG-364
60"	TKLG-245	TKLG-305	TKLG-365
72"	TKLG-246	TKLG-306	TKLG-366
84"	TKLG-247	TKLG-307	TKLG-367
96"	TKLG-248	TKLG-308	TKLG-368
108"	TKLG-249	TKLG-309	TKLG-369
120"	TKLG-2410	TKLG-3010	TKLG-3610
132"	TKLG-2411	TKLG-3011	TKLG-3611
144"	TKLG-2412	TKLG-3012	TKLG-3612

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.
 Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

NEW YORK
 Fax: (631) 242-6900

GEORGIA
 Fax: (770) 775-5625

TEXAS
 Fax: (972) 932-4795

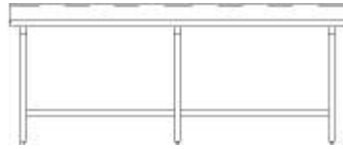
NEVADA
 Fax: (775) 972-1578

DETAILS and SPECIFICATIONS

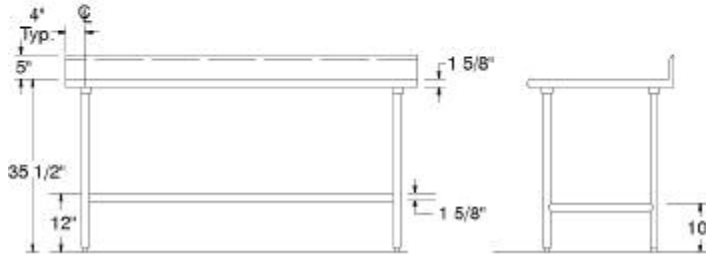
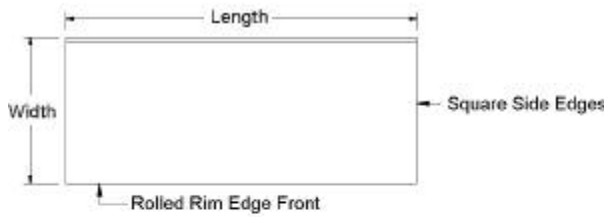
ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

TKSS & TKLG Series Open Base Style 5" Backsplash



Units 8ft. and larger are furnished with six (6) legs



TKSS-Series: Stainless Steel Legs & Stretchers

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TKSS-240	49 lbs.	TKSS-300	55 lbs.		
24"	TKSS-242	43 lbs.	TKSS-302	48 lbs.		
36"	TKSS-243	55 lbs.	TKSS-303	62 lbs.	TKSS-363	80 lbs.
48"	TKSS-244	67 lbs.	TKSS-304	75 lbs.	TKSS-364	85 lbs.
60"	TKSS-245	77 lbs.	TKSS-305	89 lbs.	TKSS-365	99 lbs.
72"	TKSS-246	89 lbs.	TKSS-306	97 lbs.	TKSS-366	112 lbs.
84"	TKSS-247	107 lbs.	TKSS-307	118 lbs.	TKSS-367	131 lbs.
96"	TKSS-248	119 lbs.	TKSS-308	131 lbs.	TKSS-368	145 lbs.
108"	TKSS-249	135 lbs.	TKSS-309	150 lbs.	TKSS-369	165 lbs.
120"	TKSS-2410	234 lbs.	TKSS-3010	249 lbs.	TKSS-3610	268 lbs.
132"	TKSS-2411	258 lbs.	TKSS-3011	276 lbs.	TKSS-3611	298 lbs.
144"	TKSS-2412	273 lbs.	TKSS-3012	291 lbs.	TKSS-3612	313 lbs.

TKLG-Series: Galvanized Steel Legs & Stretchers

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TKLG-240	49 lbs.	TKLG-300	55 lbs.		
24"	TKLG-242	43 lbs.	TKLG-302	48 lbs.		
36"	TKLG-243	55 lbs.	TKLG-303	62 lbs.	TKLG-363	80 lbs.
48"	TKLG-244	67 lbs.	TKLG-304	75 lbs.	TKLG-364	85 lbs.
60"	TKLG-245	77 lbs.	TKLG-305	89 lbs.	TKLG-365	99 lbs.
72"	TKLG-246	89 lbs.	TKLG-306	97 lbs.	TKLG-366	112 lbs.
84"	TKLG-247	107 lbs.	TKLG-307	118 lbs.	TKLG-367	131 lbs.
96"	TKLG-248	119 lbs.	TKLG-308	131 lbs.	TKLG-368	145 lbs.
108"	TKLG-249	135 lbs.	TKLG-309	150 lbs.	TKLG-369	165 lbs.
120"	TKLG-2410	234 lbs.	TKLG-3010	249 lbs.	TKLG-3610	268 lbs.
132"	TKLG-2411	258 lbs.	TKLG-3011	276 lbs.	TKLG-3611	298 lbs.
144"	TKLG-2412	273 lbs.	TKLG-3012	291 lbs.	TKLG-3612	313 lbs.



**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 28 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-120

Shelf, wall-mounted, 120"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF (units 84" & longer have (3) support brackets)

The spec sheet for this item can be viewed on item 15)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-22A	Square edge on overshelf or wall shelf


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 29 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Turbo Air TST-48SD-N

Super Deluxe Sandwich/Salad Unit, two-section, 12.0 cu. ft., stainless steel top with 12-pan opening, (2) stainless steel doors with recessed handles, stainless steel interior & exterior (galvanized steel back & bottom), ABS door liner, (2) stainless steel wire shelving, self-cleaning condenser equipped, cold air compartment, insulated pan cover, cutting board side rail, hot gas condensate system, self-contained rear mounted refrigeration system, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 4.4 amps, NEMA 5-15P, cETLus, ETL-Sanitation

The spec sheet for this item can be viewed on item 16)

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		7 year compressor warranty (self-contained only), (updated warranty & spec sheets pending from Turbo Air)
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		1/6 size, 4" deep condiment pan & pan dividers included, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 30 - HAND SINK (1 EA REQ'D)

Krowne HS-30L

Space Saver Hand Sink, wall mount, 12-1/2"W x 17-1/4"D x 13-3/8"H OA, 9-3/4" wide x 12-1/2" front-to-back x 5-5/8" deep bowl, 4" OC splash mount faucet, 4-1/2" double bend faucet (low lead compliant), 7-3/4"H backsplash & side splashes on left & right, includes mounting bracket, stainless steel construction, NSF

The spec sheet for this item can be viewed on item 10)



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 31 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 32 - SPARE NO.

<Spare No.>



Submittal Sheet

6/18/2018

ITEM# 33 - VENTLESS EXHAUST SYSTEM (1 EA REQ'D)

Wells WVU-96

Universal Ventless Hood, 96" cooking zone, horizontal air discharge, 4-stage filtration: grease filter, pre-filter, HEPA filter and charcoal filter, (6) LED lights, stainless steel stand, self contained ANSUL® R-102 system, Certified Type-1 compliant, 70 dBA, 1-1/2 HP, 208/240v/60/1-ph, 8.0 amps, UL Classified, cULus Classified, US (NON-RETURNABLE Item) (For replacement filters, this model requires (4) Pre-filters (22618) & (2) HEPA Charcoal Filter Packs (23312)) (Note: field convertible to vertical air discharge)

ACCESSORIES

Mfr	Qty	Model	Spec
Wells	1		OWNER RESPONSIBILITY: Before any Wells Mfg. Ventless unit can be powered up for the first time, the included UL300 Ansul fire suppression system must be charged with "Ansulex" and commissioned and tagged by a certified and locally licensed ANSUL Fire Suppression contractor. This commissioning is also the commencement of an agreement between the Ansul agent and the owner and cannot be consummated by Wells Mfg, its agents, dealers or service agencies. Cost will vary by individual Ansul agent and paid by the owner, not by Wells.
Wells	1		NOTE: Before purchasing and installing this equipment, Wells Mfg recommends that operators apply for permits as required by local jurisdictional authorities. Required permits vary by jurisdiction and may include Electrical, Fire, Mechanical and Food Service. Permits are the responsibility of the operator and/ or its contractors.
Wells	1		1 year parts and labor warranty, standard
Wells	1		Note: Must specify voltage and phase
Wells	2	22618	Pre-Filter, fits VCS systems, WVU-48, WVU-72, & WVU-96
Wells	1	WL0711	HEPA Charcoal Filter pack for WVU-72
Wells	1	WVU-LK	Set of 4 each adjustable 10" to 12" legs with flanged feet, for WVU-48, WVU-72 & WVU-96



Job _____ Item No. _____

Universal Ventless Hood

MODEL WVU-96

Model WVU-96 (equipment sold separately)

DESCRIPTION

Wells Universal hoods are Certified Type-1 compliant, UL710B approved recirculation hood systems and feature completely self-contained air filtration and fire-suppression systems. They do not require venting outside making it possible to cook in non-traditional locations or when traditional Type-1 hoods and ductwork are impractical, restricted or too expensive. Operators can mix and match various electric cooking equipment under the hood such as fryers, ovens, griddles, steamers and more - providing greater flexibility and through-put.

SPECIFICATIONS

Fire Protection – Completely self contained ANSUL® R-102 system includes ANSUL® tank, nitrogen cartridge, ANSUL® soprofanifier, piping, heat sensors, ANSUL® drops, nozzles, and movable manual pull station. Manual pull can be relocated to the egress position or an additional station can be added by an authorized ANSUL® representative. Front access for easy fire system maintenance. Fire protection system meets NFPA 96 Chapter 13. Fire protection system must be charged and certified by ANSUL® Authorized distributor after installation and before first use (operator's responsibility).

Filtration – Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method and includes stainless steel grease baffle filter with grease cup, fiberglass pre-filters, HEPA (High-Efficiency Particulate Air) filter/ carbon-charcoal filter pack. All filters are easily removable with out tools. Air flow sensors continually monitor air flow optimizing performance and grease removal while an interlock system will not allow cooking appliances to function if filters are missing, clogged or in the event of a fire.

Cooking Appliances – Only electrically heated appliances are acceptable for installation. Cooking equipment is optional from Wells or other manufacturers. Appliances must be installed as per manufacturers instructions and controlled thru the hood equipment shut-off interface through a customer supplied contractor which will disable cooking equipment in the event of fire or hood malfunction. For size, temperature and KW limits see back page or manual.

Exhaust and Air Flow – Exhaust air may be horizontal or vertical. Hoods are shipped for horizontal discharge and are field convertible for vertical discharge. Typical airflow is 3,000 CFM. A minimum of 1,600 cubic feet of fresh air per minute is recommended both in and out of the cooking area to ensure the dilution of cooking aromas.

STANDARD FEATURES

- Completely self-contained, 4-stage filtration system
- Completely self-contained fire protection system
- Very quiet with only 70 dBA average
- Interlock system will disable cooking appliances if filters are missing, clogged or in the event of a fire
- Airflow sensors continually monitor airflow for optimizing performance and grease removal
- Illuminated early-warning system to monitor filter replacement
- Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method
- Six LED lights producing 495 lumens each for improved visibility - light color temperature (cool white): 6000K
- Stainless steel construction for strength, durability and ease of cleaning
- Fits through a 36" wide door opening
- 6" to 8" adjustable legs (adjustable by 2" for leveling)
- Universal systems are movable making them ideal for leased properties
- Available in 208/240V, 1Ø
- Limited one-year parts and one year labor warranty**

OPTIONS & ACCESSORIES

- Pre-filters
- 10" to 12" adjustable legs (adjustable by 2" for leveling)
- HEPA / carbon-charcoal filter packs

CERTIFICATIONS



NSF/ANSI 2



UL710B

UL710B CATEGORY YZCT
RECIRCULATING SYSTEM
FILE NO. MH48408

WELLS-WVU-96-06/19



Wells Manufacturing • 265 Hobson Street, Smithville, Tennessee 37166 U.S.A.
Phone : (314) 678-6314 • Fax (314) 781-3636
www.wells-mfg.com • Printed in the U.S.A.

Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



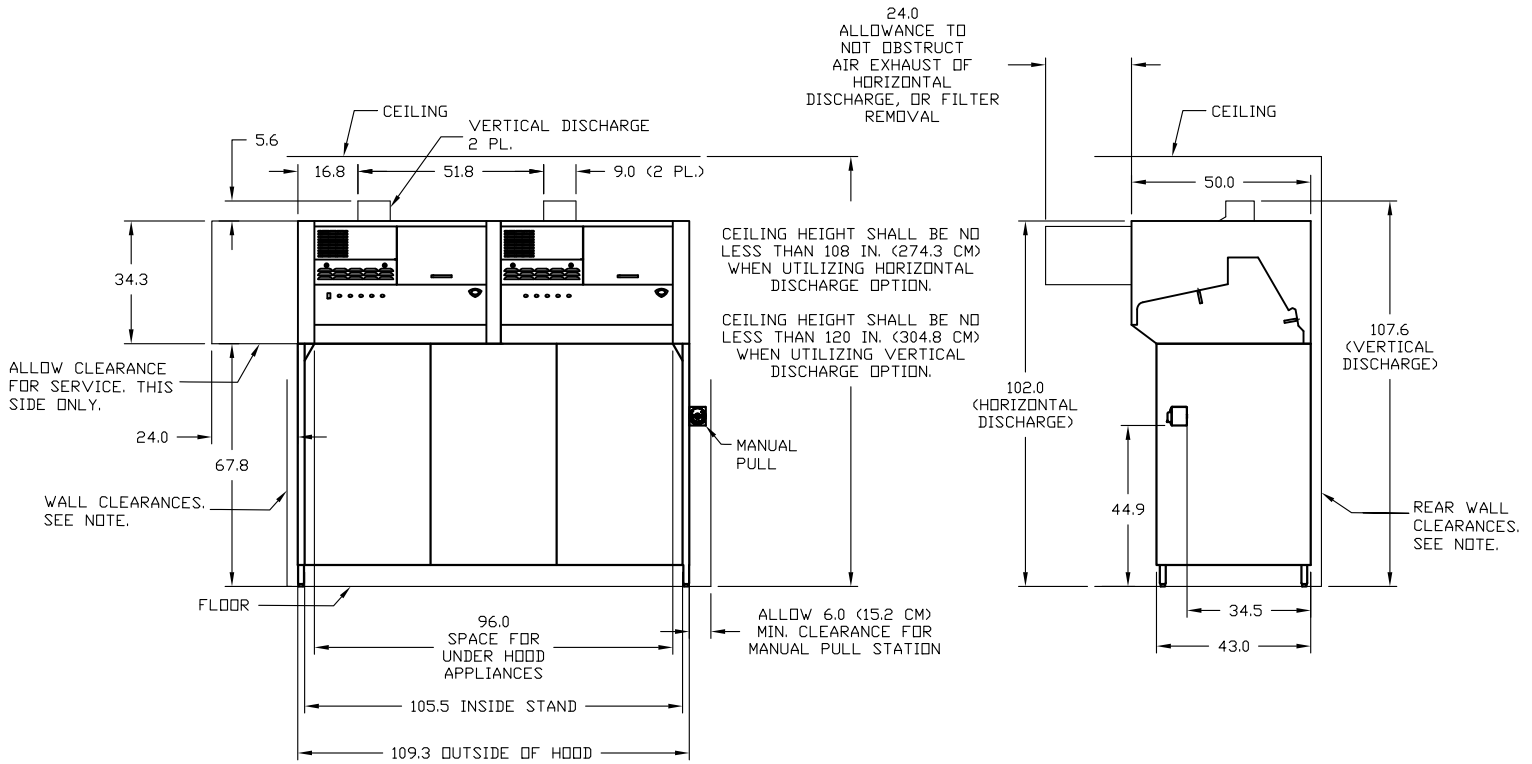
VOLTAGE AC 60 HZ	AMPS 1 PH.	HORSE POWER	TYPICAL AIRFLOW	MAX. GREASE EMMISSIONS	CLEARANCES TO COMBUSTIBLES	SOUND LEVEL dBA AVG.	UNDER HOOD LED LIGHTING
208/240	8.0	1.5	3000 CFM	.0024 LB/HR/FT	SEE DRAWING	70	3000 LUMENS

NSF/ANSI 2 UL710B

UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

SPECIAL ENVIRONMENTAL NOTICE: THE HOOD SYSTEM IS DESIGNED TO REDUCE EMISSIONS BUT WILL NOT COMPLETELY ELIMINATE COOKING AROMAS. AIR EXCHANGE AT THE INSTALLATION SITE MUST COMPLY WITH REQUIREMENTS OF THE LOCAL JURISDICTIONAL AUTHORITY. A MINIMUM OF 1600 CUBIC FEET OF FRESH AIR PER MINUTE INTO THE AREA IS RECOMMENDED TO ENSURE ADEQUATE DILUTION.

HOOD SYSTEM INSTALLATION – STAND MOUNT – REGARDLESS OF EQUIPMENT UNDER HOOD.



NOTE(S).

1. WALL CLEARANCES. REFERENCE NFPA 96, CLAUSE 4.2.1. AT LEAST 18 IN. (457 MM) TO COMBUSTIBLE MATERIALS, 3 IN. (76 MM) TO LIMITED-COMBUSTIBLE MATERIALS, AND 0 IN. (0MM) TO NONCOMBUSTIBLE MATERIAL.

Table: Weights and Shipping Information

Weights				Carton Dimensions						Crate Size	
Shipping Weight		Installed Weight		Width		Depth		Height		Cubic Feet	Cubic Meters
Pounds	kg	Pounds	kg	Inches	mm	Inches	mm	Inches	mm		
2004	911	1366	531	120	3048	60	1524	73.5	1869	306	8.65

THE HOOD AND ALL UNDER HOOD APPLIANCES MUST BE INSTALLED IN ACCORDANCE WITH THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS NFPA 96, THE NATIONAL ELECTRIC CODE NFPA 70 AND ALL LOCAL CODES WHERE APPLICABLE. ALL UNDER HOOD APPLIANCES MUST BE INSTALLED AS PER MANUFACTURER INSTRUCTIONS AND CONTROLLED BY THE HOOD EQUIPMENT SHUTOFF INTERFACE THROUGH A CUSTOMER SUPPLIED CONTACTOR. SEE THE INSTRUCTION MANUAL FOR INTERFACE CONNECTION OPTIONS. APPLIANCES MUST MEET EQUIPMENT PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. PRIOR TO OPERATION THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN ANSUL® AUTHORIZED DISTRIBUTOR. ADEQUATE SIDE CLEARANCE MUST BE PROVIDED FOR SUPPLY CONNECTION AND SUPPRESSION MANUAL PULL ACCESS. EXHAUST IS SHIPPED FOR HORIZONTAL DISCHARGE AND FIELD CONVERTIBLE FOR VERTICAL DISCHARGE.



WELLS MANUFACTURING
265 HOBSON STREET
SMITHVILLE, TN 37166, USA

GENERAL LAYOUT DATA
SANITATION

MODEL WVU AND GK-96 UNIVERSAL VENTLESS HOOD SYSTEM



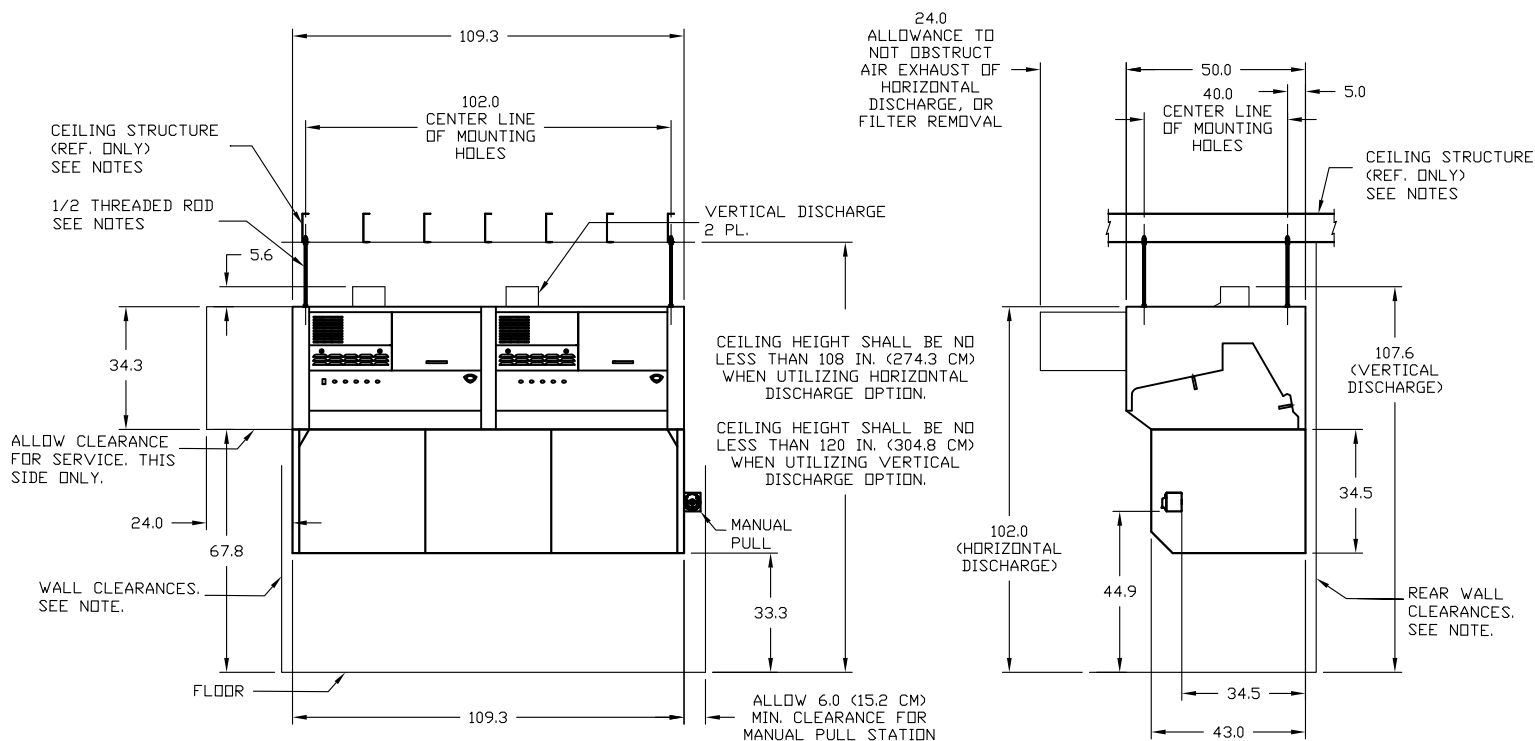
VOLTAGE AC 60 HZ	AMPS 1 PH.	HORSE POWER	TYPICAL AIRFLOW	MAX. GREASE EMMISSIONS	CLEARANCES TO COMBUSTIBLES	SOUND LEVEL dBA AVG.	UNDER HOOD LED LIGHTING
208/240	8.0	1.5	3000 CFM	.0024 LB/HR/FT	SEE DRAWING	70	3000 LUMENS

NSF/ANSI 2 UL710B

UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

SPECIAL ENVIRONMENTAL NOTICE: THE HOOD SYSTEM IS DESIGNED TO REDUCE EMISSIONS BUT WILL NOT COMPLETELY ELIMINATE COOKING AROMAS. AIR EXCHANGE AT THE INSTALLATION SITE MUST COMPLY WITH REQUIREMENTS OF THE LOCAL JURISDICTIONAL AUTHORITY. A MINIMUM OF 1600 CUBIC FEET OF FRESH AIR PER MINUTE INTO THE AREA IS RECOMMENDED TO ENSURE ADEQUATE DILUTION.

HOOD SYSTEM INSTALLATION – CEILING MOUNT – REGARDLESS OF EQUIPMENT UNDER HOOD.



NOTE(S).

1. WALL CLEARANCES. REFERENCE NFPA 96, CLAUSE 4.2.1. AT LEAST 18 IN. (457 MM) TO COMBUSTIBLE MATERIALS, 3 IN. (76 MM) TO LIMITED-COMBUSTIBLE MATERIALS, AND 0 IN. (0MM) TO NONCOMBUSTIBLE MATERIAL.

2. USE 1/2 THREADED ROD TO HANG HOODS. DRILL 9/16" HOLES IN CEILING SUPPORTING STRUCTURE TO LINE UP WITH THE THREADED HOLES IN THE TOP OF THE HOOD.

3. THE HOOD SHALL BE HUNG SO THE TOP OF THE HOOD IS 102" FROM THE GROUND.

CRITICAL! THE STRUCTURAL INTEGRITY OF THE CEILING SUPPORT SYSTEM IS THE RESPONSIBILITY OF THE CUSTOMER'S CONTRACTOR AND STRUCTURAL ENGINEER. BEFORE SUSPENDING HOOD FROM CEILING, DETERMINE THAT THE STRUCTURE IS CAPABLE TO SUPPORT THE HOOD WEIGHT AND SUSPENSION SYSTEM. ANY MODIFICATIONS TO THE CEILING STRUCTURE IS THE RESPONSIBILITY OF THE CUSTOMER AND THE CUSTOMER'S CONTRACTOR AND STRUCTURAL ENGINEER.

THE HOOD AND ALL UNDER HOOD APPLIANCES MUST BE INSTALLED IN ACCORDANCE WITH THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS NFPA 96, THE NATIONAL ELECTRIC CODE NFPA 70 AND ALL LOCAL CODES WHERE APPLICABLE. ALL UNDER HOOD APPLIANCES MUST BE INSTALLED AS PER MANUFACTURER INSTRUCTIONS AND CONTROLLED BY THE HOOD EQUIPMENT SHUTOFF INTERFACE THROUGH A CUSTOMER SUPPLIED CONTACTOR. SEE THE INSTRUCTION MANUAL FOR INTERFACE CONNECTION OPTIONS. APPLIANCES MUST MEET EQUIPMENT PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. PRIOR TO OPERATION THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN ANSUL® AUTHORIZED DISTRIBUTOR. ADEQUATE SIDE CLEARANCE MUST BE PROVIDED FOR SUPPLY CONNECTION AND SUPPRESSION MANUAL PULL ACCESS. EXHAUST IS SHIPPED FOR HORIZONTAL DISCHARGE AND FIELD CONVERTIBLE FOR VERTICAL DISCHARGE.



WELLS MANUFACTURING
265 HOBSON STREET
SMITHVILLE, TN 37166, USA

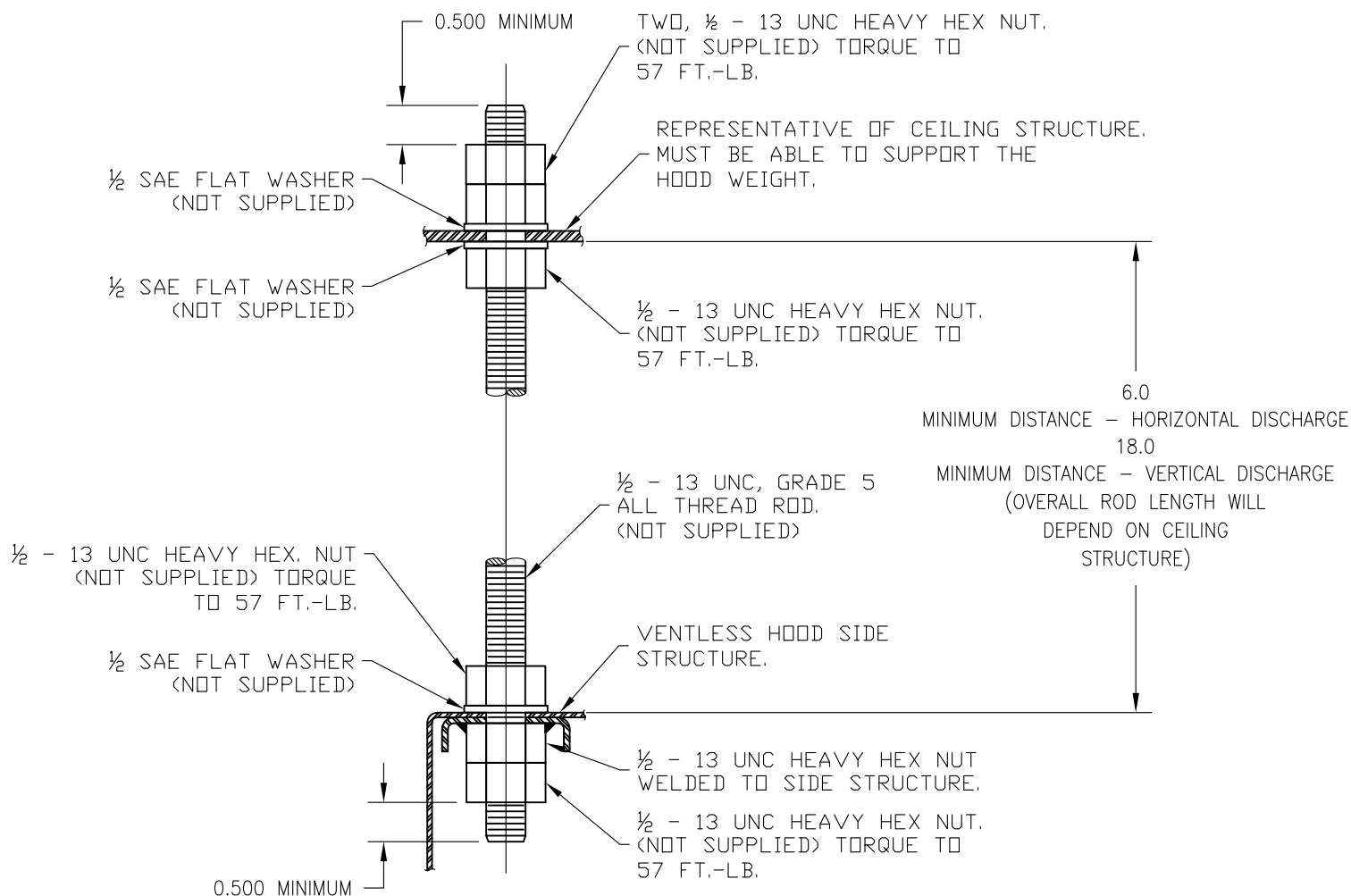
NOTE: SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

SK2552 REV H – 11.26.19

ALL MODELS – UNIVERSAL VENTLESS HOOD SYSTEM

HOOD SYSTEM INSTALLATION – CEILING MOUNT – REGARDLESS OF EQUIPMENT UNDER HOOD.

CAUTION! – IF THE INSTALLATION IS A CEILING MOUNT, THE CEILING STRUCTURE MUST BE ABLE TO SUPPORT THE WEIGHT OF THE HOOD. THE STRUCTURAL INTEGRITY OF THE CEILING, AND THE CEILING MODIFICATIONS THAT ARE REQUIRED MUST BE DETERMINED BY A STRUCTURAL ENGINEER. THIS IS THE RESPONSIBILITY OF THE INSTALLATION CONTRACTOR.



CEILING MOUNT DETAIL (NOT SUPPLIED)

THE HOOD AND ALL UNDER HOOD APPLIANCES MUST BE INSTALLED IN ACCORDANCE WITH THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS NFPA 96, THE NATIONAL ELECTRIC CODE NFPA 70 AND ALL LOCAL CODES WHERE APPLICABLE. ALL UNDER HOOD APPLIANCES MUST BE INSTALLED AS PER MANUFACTURER INSTRUCTIONS AND CONTROLLED BY THE HOOD EQUIPMENT SHUTOFF INTERFACE THROUGH A CUSTOMER SUPPLIED CONTACTOR. SEE THE INSTRUCTION MANUAL FOR INTERFACE CONNECTION OPTIONS. APPLIANCES MUST MEET EQUIPMENT PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. PRIOR TO OPERATION THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN ANSUL® AUTHORIZED DISTRIBUTOR. ADEQUATE SIDE CLEARANCE MUST BE PROVIDED FOR SUPPLY CONNECTION AND SUPPRESSION MANUAL PULL ACCESS. EXHAUST IS SHIPPED FOR HORIZONTAL DISCHARGE AND FIELD CONVERTIBLE FOR VERTICAL DISCHARGE.



WELLS MANUFACTURING
265 HOBSON STREET
SMITHVILLE, TN 37166, USA

NOTE: SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

GENERAL LAYOUT DATA
SANITATION

MODEL WVU AND GK-96 UNIVERSAL VENTLESS HOOD SYSTEM



VOLTAGE AC 60 HZ	AMPS 1 PH.	HORSE POWER	TYPICAL AIRFLOW	MAX. GREASE EMMISSIONS	CLEARANCES TO COMBUSTIBLES	SOUND LEVEL dBA AVG.	UNDER HOOD LED LIGHTING
208/240	8.0	1.5	3000 CFM	.0024 LB/HR/FT	SEE DRAWING	70	3000 LUMENS

NSF/ANSI 2 UL710B

UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

SPECIAL ENVIRONMENTAL NOTICE: THE HOOD SYSTEM IS DESIGNED TO REDUCE EMISSIONS BUT WILL NOT COMPLETELY ELIMINATE COOKING AROMAS. AIR EXCHANGE AT THE INSTALLATION SITE MUST COMPLY WITH REQUIREMENTS OF THE LOCAL JURISDICTIONAL AUTHORITY. A MINIMUM OF 1600 CUBIC FEET OF FRESH AIR PER MINUTE INTO THE AREA IS RECOMMENDED TO ENSURE ADEQUATE DILUTION.

HOOD SYSTEM INSTALLATION – EQUIPMENT PLACEMENT REQUIREMENTS

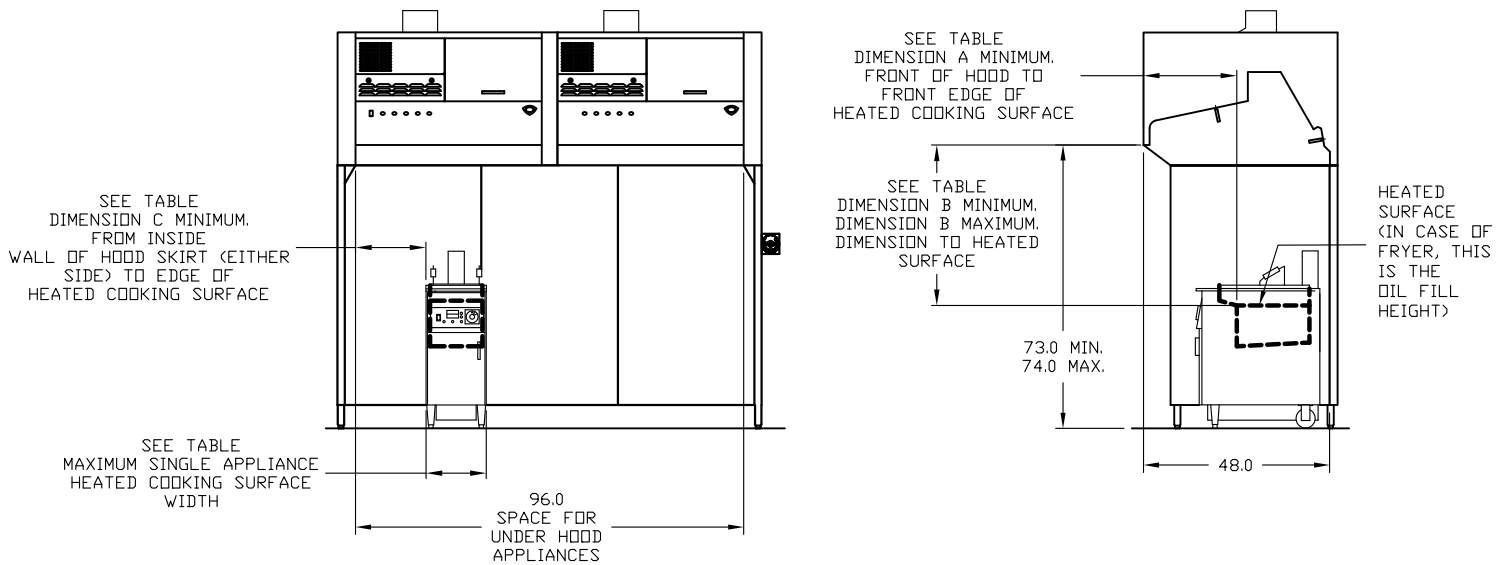


TABLE: APPLIANCE PLACEMENT REQUIREMENTS

APPLIANCE TYPE	MAXIMUM KW/FT	MAXIMUM COOKING TEMPERATURE (°F)	MAXIMUM SINGLE APPLIANCE HEATED COOKING SURFACE LENGTH (IN.)	DIMENSION A (IN.) MINIMUM	DIMENSION B (IN.) MINIMUM	DIMENSION B (IN.) MAXIMUM	DIMENSION C (IN.) MINIMUM
FRYER	16.9	400	18	24 (EDGE OF OIL)	37	42	0
GRIDDLE	5.5	450	36	21 (EDGE OF HEATED PLATE)	30	37	1
RANGE (2) / HOTPLATE	5.5	NA	48	18 (EDGE OF HEATED PLATEN)	37	42	1
WOK	7.0	NA	48	21 (EDGE OF HEATED SURFACE)	37	42	0
VERTICAL BROILER	7.0	NA	25	20 (EDGE OF HEATED SURFACE)	10	NA	0
OVEN	NA	575	48	6 (EDGE OF FRONT DOOR)	8	NA	0
BRAISING PAN / SKILLET (1)	4.5	550	48	14 (EDGE OF HEATED SURFACE)	37	42	0
CONVECTION OVEN	NA	575	48	6 (FRONT EDGE OF DOOR)	8	NA	0
STEAMER / COMBI OVEN	NA	575	48	6 (TOP EDGE OF DOOR)	20	NA	0
STEAM JACKETED KETTLE	16.9	450	48	14 (EDGE OF HEATED SURFACE)	30	42	0
SANDWICH GRILL (1)	4.5	550	36	18 (EDGE OF HEATED PLATEN)	30	42	0
CONVEYOR OVEN	4.5	NA	23	6 (EDGE OF HEATED SURFACE)	20	42	0

- (1) LID OF THE APPLIANCE MUST NOT INTERFERE WITH SUPPPRESSION NOZZLE DISCHARGE PATTERN.
- (2) PLUS OVEN KW IF APPLICABLE

THE HOOD AND ALL UNDER HOOD APPLIANCES MUST BE INSTALLED IN ACCORDANCE WITH THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS NFPA 96, THE NATIONAL ELECTRIC CODE NFPA 70 AND ALL LOCAL CODES WHERE APPLICABLE. ALL UNDER HOOD APPLIANCES MUST BE INSTALLED AS PER MANUFACTURER INSTRUCTIONS AND CONTROLLED BY THE HOOD EQUIPMENT SHUTOFF INTERFACE THROUGH A CUSTOMER SUPPLIED CONTACTOR. SEE THE INSTRUCTION MANUAL FOR INTERFACE CONNECTION OPTIONS. APPLIANCES MUST MEET EQUIPMENT PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. PRIOR TO OPERATION THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN ANSUL® AUTHORIZED DISTRIBUTOR. ADEQUATE SIDE CLEARANCE MUST BE PROVIDED FOR SUPPLY CONNECTION AND SUPPRESSION MANUAL PULL ACCESS. EXHAUST IS SHIPPED FOR HORIZONTAL DISCHARGE AND FIELD CONVERTIBLE FOR VERTICAL DISCHARGE.



WELLS MANUFACTURING
265 HOBSON STREET
SMITHVILLE, TN 37166 USA

NOTE: SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

SK2552 REV H – 11.26.19



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 33.1 - ANSUL SYSTEM (1 EA REQ'D)

TWC

ansul tanks and connection to pre piped exhaust Hood


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 34 - INDUCTION RANGE, COUNTERTOP (2 EA REQ'D)

Garland US Range SHDUBA10000

Induction Dual Base-Line Cook Top, countertop, (2) burners, 12.6" x 22.8" ceran ceramic glass top, rotary controlled, (12) power level settings, removable grease filter, stainless steel construction, ETL, cETLus, CE, FCC (NET)

ACCESSORIES

Mfr	Qty	Model	Spec
Garland US Range	2		Two year on-site parts and labor warranty, covers products purchased and installed in the USA only, standard
Garland US Range	2		208v/60/3-ph, 10.0 kW, 30.0 amps, cord, NEMA 15-50P



Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Induction Green Heat
 Garland Induction Dual Base-Line 7kW and 10kW

Induction Green Heat

Garland Induction Dual Base-Line 7kW and 10kW

Models:

- GI-SH/DU/BA 7000 GI-SH/DU/BA 10000



Induction Benefits:

- Energy Efficient
- Fast Heat
- Precise Cooking
- Easy To Clean
- No Pan, No Heat.
- Cool Operations
- Boil Dry Protection

Standard Features:

- Compact table top design with stainless steel body and high impact ceramic glass top
- Sloped, easy to see front panel with adjustable control for easy operation
- Integral cooling fan keeps electronics cool, discharging from rear with protective air deflectors preventing hot exhaust to be pulled back into unit
- Removable, reusable easy to clean air intake filter
- 6' (1829mm) cord and plug supplied (60 cycle units only)
- "Flat Design", compact high performance electronics allow for low unit heights
- Instant energy transmission to the pan
- Available in either 7kW or 10kW
- Multi sensors monitor over-heat situations and shut the unit off to prevent damage from pans cooking dry
- Induction technology transfers heat to the pan, not to the surrounding air, allowing for cool operation
- Innovated new technology for pan detection; RTCSmp is an internal control software development matching speed, capability and performance.
 R – Real Time
 T – Temperature
 C – Control
 S – System
 m – Multi
 p – Point
- Electronic output limitation continually monitors the energy transfer to the pan, helping to ensure the most efficient energy transfer possible and the use of a variety of pan compositions.

Specifications:

Shall be a Garland Induction slim hob dual base-line GI-SH/DU/BA 7000 with a total kW rating of 7 kW or model GI-SH/DU/BA 10000 with a total kW rating of 10 kW. Built with a robust stainless steel exterior with a Ceran glass work top. Compact powerful electronic system for years of reliable service. Overheat sensors prevent damage of the unit if pan is run dry. Easy to operate rotary switch with 1 to 12 scale. Unit to come with integral cord and plug for 208V (specify at time of order), 60 Hz, 3 phase for North America.

Note: Induction cooking requires "Induction Ready" pans to operate.



CE models comply with the latest European Norms: EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

North American models:
 ETL listed in compliance with
 UL 197, CSA C22.2 No.109, NSF-4
 Complies with FCC part 18, ICES-001

Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

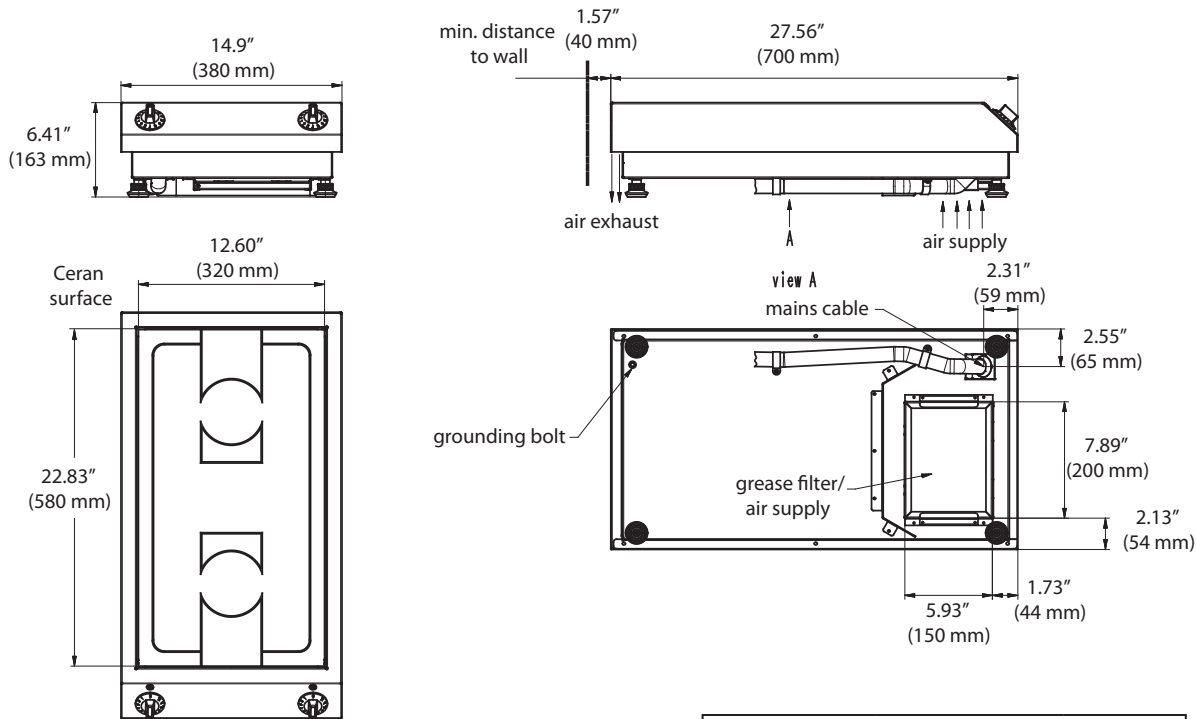
General Inquiries 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668





Induction Green Heat
Garland Induction Dual Base-Line 7kW and 10kW

RTCSmp Dual Base-Line 7000/10000



Options & Accessories:

- Extra replacement air intake filter stock SKU# 71000003 (available as a replacement part through your local authorized parts & service depot)

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Electrical Loading				
Model	Watts	208/60/3	400/50/3	440/50/3
GI-SH/DU/BA 7000	7000	22 amp	11 amp	10 amp

Electrical Loading				
Model	Watts	208/60/3	400/50/3	440/50/3
GI-SH/DU/BA 10000	10000	30 amp	16 amp	15 amp

Plug Configurations		
Model	Electrical Characteristics	Plug
GI-SH/DU/BA 7000	208V/60Hz/3Ø	NEMA 15-30P
	400V/50Hz/3Ø	EU 5-Pole
	440V/50Hz/3Ø	Plug not included
GI-SH/DU/BA 10000	208V/60Hz/3Ø	NEMA 15-30P
	400V/50Hz/3Ø	EU 5-Pole
	440V/50Hz/3Ø	Plug not included

Form# GI-SH/DU/BA 7000/10000 (03/20/14)

Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquiries 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668




THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018


ITEM# 35 - REFRIGERATED WORK TOP (1 EA REQ'D)

Turbo Air TWR-60SD-D4-N

Super Deluxe Worktop Refrigerator, two-section, 16.0 cu. ft., self-cleaning condenser equipped, (4) stainless steel drawers with recessed handles, stainless steel interior & exterior, self-contained rear mounted refrigeration system, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.4 amps, NEMA 5-15P, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		7 year compressor warranty (self-contained only), (updated warranty & spec sheets pending from Turbo Air)
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Drawer pan support bars included, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

 REFRIGERATOR MANUFACTURER Turbo air more durable, efficient, beautiful	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com	Project :
		Model # :
		Item # : Qty :
		Available W/H :
		Approval :

Worktop Refrigerator - Drawers

Worktops
Super Deluxe Series

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

Model : TWR-60SD-D4-N



- Each drawer accommodates up to 6" deep sixth (1/6) size pans (drawer pans not included)

≡ FEATURES & BENEFITS ≡

■ Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

■ Digital temperature control & monitor system

Keep food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

■ Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

■ Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior and exterior (galvanized steel back & bottom). It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.

■ Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

■ Ergonomically designed doors

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience. ABS sheet door liners resist water condensation with thermal efficiency.

■ High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

■ Magnetic door gaskets

Magnetic door gaskets are of one-piece construction, removable without tools for ease of cleaning and replacement.

■ Refrigerator holds 33°F ~ 38°F for the best in food preservation



Model	Swing Doors	Drawers	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H [†] (inches)
TWR-60SD-D4-N	-	4	16	-	1/5	2.4	312	60 1/4 x 30 x 33 1/2

Worktop Refrigerator - Drawers

Worktops
Super Deluxe Series

Model : TWR-60SD-D4-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	① NEMA 5-15P
Full Load Amperes	2.4
Compressor HP	1/5
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Net Capacity (cu. ft.)	16
Ext. Length Overall (in.)	60 ¹ / ₄ (1530mm)
Ext. Depth Overall (in.)*	30 (762mm)
Ext. Height Overall (in.)†	33 ¹ / ₂ (851mm)
# of Doors	-
# of Shelves	-
Net Weight (lbs.)	272
Gross Weight (lbs.)	312

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 1" for rear spacers.

† Height does not include 5" for caster height.

- **WARRANTY :** 3 Year Parts and Labor Warranty
Additional 2 Year Warranty on Compressor

■ STANDARD FEATURES

- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set

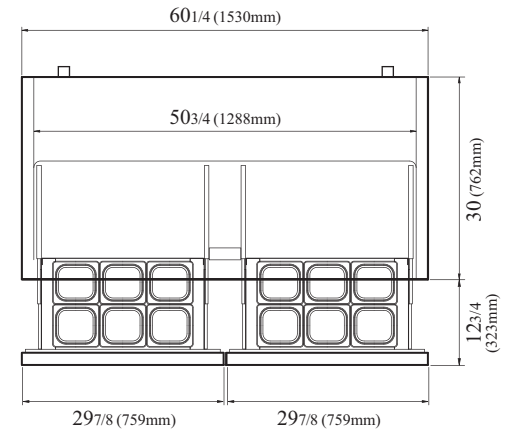
■ OPTIONAL ACCESSORIES

- 1" caster, ½" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, ½" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, ½" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, ½" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600

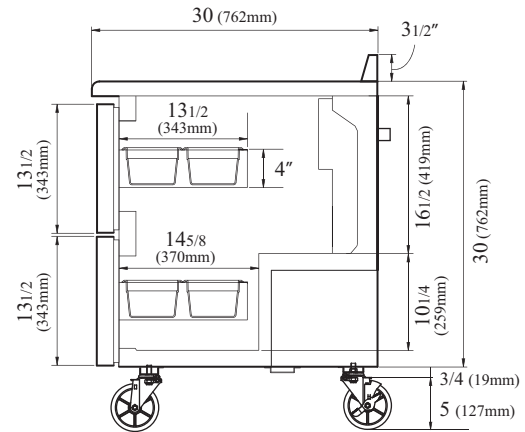
PLAN VIEW

(unit : inch)

* Each drawer accommodates up to 6" deep sixth (1/6) size pans (drawer pans not included)



PLAN VIEW



SIDE VIEW

Ver.20190812

NATURAL
Refrigerant



- Turbo Air : 800-627-0032
- GK : 800-500-3519
- Warranty : 800-381-7770
- AC : 888-900-1002

REFRIGERATOR MANUFACTURER
Turbo air

GERMAN
KNIFE

RADIANCE

REFRIGERATION SYSTEM
Turbo air

Texaking


THE WILLINGHAM COMPANY

 COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 36 - INDUCTION GRIDDLE, COUNTERTOP (1 EA REQ'D)

Garland US Range SHDUGR10000

Dual Induction Griddle, countertop, 24" x 22.4" durable stainless steel grill surface, 69°-450° F temperature range, thermostatically controlled, removable grease filter and griddle plate splashguard, stainless steel construction, ETL, cETLus, CE, FCC (NET)

ACCESSORIES

Mfr	Qty	Model	Spec
Garland US Range	1		Two year on-site parts and labor warranty, covers products purchased and installed in the USA only, standard
Garland US Range	1		208v/60/3-ph, 10.0 kW, 30.0 amps, cord, NEMA 15-50P



Induction Green Heat
 Garland Induction Dual Griddle 7kW and 10kW

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Induction Green Heat

Garland Induction Dual Griddle 7kW and 10kW

Models:

- GI-SH/DU/GR 7000 GI-SH/DU/GR 10000



*208V models
with adjustable stainless steel legs*

Induction Benefits:

- Energy Efficient
- Fast Startups
- Excellent Recovery
- Uniform Temperature
- Precise Cooking
- Easy To Clean
- Cool Operations

Standard Features:

- Compact high power induction griddles available in either 7kW or 10kW
- Instant energy transmission from inverter coil to griddle plate surface for fast startup; heat up time, 68°to 450°F (20° to 230°C), approx 5 minutes for 7kW and 3 minutes for 10kW
- Equal heat distribution from corner to corner, with consistent results across the entire cooking surface. Surface is controlled and monitored with multi sensories, resulting in instantaneous recovery
- Stainless Steel cabinet construction
- Removable and reusable intake filter, dishwasher safe.
- Removable stainless steel griddle plate splashguard, one scrubbing pad, and one griddle spatula.
- 6' (1829mm) cord and plug supplied
- Easy access front grease trough
- Integral cooling fan keeps electronics cool, discharging from rear with protective air deflectors preventing hot exhaust to be pulled back into unit
- Innovative new technology for temperature differential sensing; RTCSmp (Real-time Temperature Control System multi-point sensing) is an internal control software development matching speed, capability and performance.
- Durable grill plate surface, with low friction co-efficiency, abrasion, chemical, corrosion, and heat resistant.

Options & Accessories:

- Extra replacement air intake filter stock SKU# 71000012 (available as a replacement part through your local authorized parts & service depot)

Specifications:

Shall be a Garland Induction Counter Top Griddle, unit model GI-SH/DU/GR 7000 with a total rating of 7 kW or model GI-SH/DU/GR 10000 with a total rating of 10 kW. Built with a durable easy to clean stainless steel exterior and a griddle plate, manufactured with a fine match of mechanical, chemical and electrolytic surface coatings. Rotary dial thermostat control with LED read out 68°-450°F (20°-230°C). Unit to come in 208V power with integral cord and plug for North America.



Intertek



Intertek



CE models comply with the latest European Norms:
 EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

North American models:
 ETL listed in compliance with
 UL 197, CSA C22.2 No.109, NSF-4
 Complies with FCC part 18, ICES-001

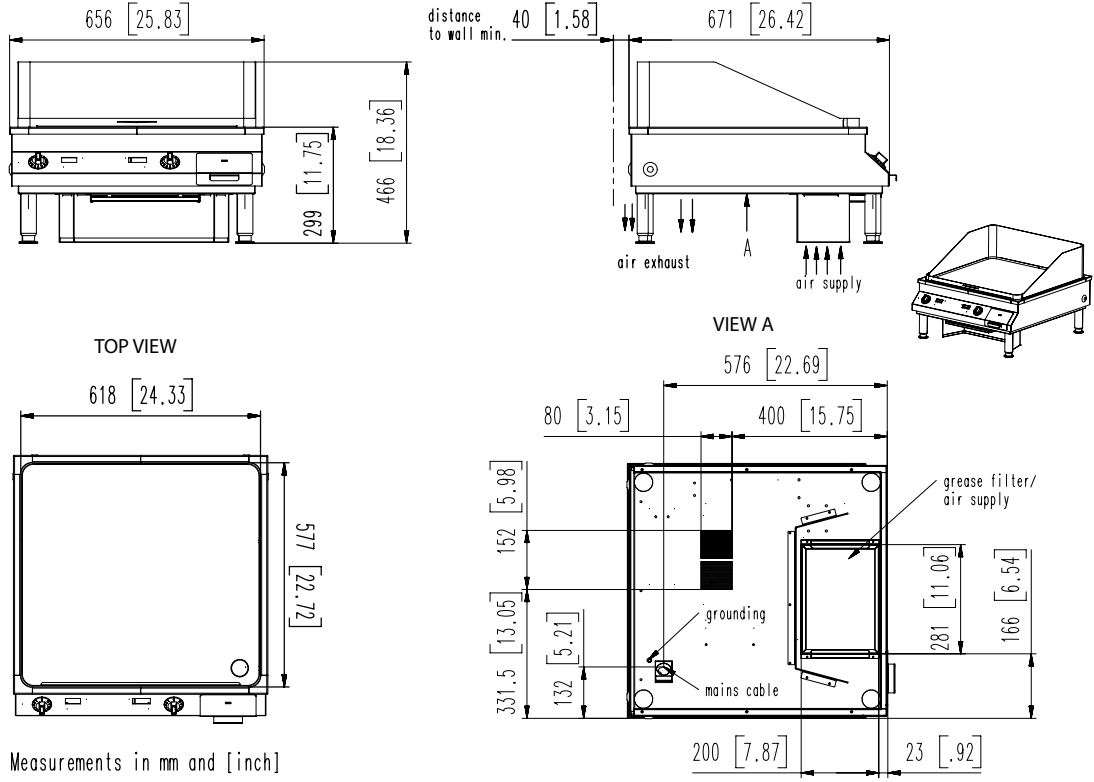
Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquiries 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668





Induction Green Heat
 Garland Induction Dual Griddle 7KW and 10KW



Electrical Loading				
Model	Watts	208/60/3	400/50/3	440/50/3
GI-SH/DU/GR 7000	7000	22 amp	11 amp	10 amp

Electrical Loading				
Model	Watts	208/60/3	400/50/3	440/50/3
GI-SH/DU/GR 10000	10000	30 amp	16 amp	15 amp

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Plug Configurations		
Model	Electrical Characteristics	Plug
GI-SH/DU/GR 7000	208V/60Hz/3Ø	NEMA 15-30P
	400V/50Hz/3Ø	EU 5-Pole
GI-SH/DU/GR 10000	440V/50Hz/3Ø	Plug not included
	208V/60Hz/3Ø	NEMA 15-50P
	400V/50Hz/3Ø	EU 5-Pole
	440V/50Hz/3Ø	Plug not included

Form# GI-SH/DU/GR 7000/10000 (12/19/13)




THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 37/38 - COMBI OVEN, ELECTRIC (1 EA REQ'D)

RATIONAL B618106.12

(QUICK SHIP) (SCC 61 E 208V Three Phase) SelfCooking Center® Combi Oven/Steamer, electric, (6) 13" x 18" half size sheet or (6) 12" x 20" full size hotel pan capacity, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, core temp probe with 6 point measurement, hand shower with automatic retracting system, ethernet interface, 208v/60/3-ph, 30.8 amps, 11.1 kW, 7' cord (dual voltage: retrofitable to 240v/60/3-ph, 35.5 amps, 11.1 kW), cULus, NSF, ENERGY STAR® (KNLZ listed by UL & City-wide COA by FDNY for New York City in single and stacked combination with an UltraVent or UltraVent Plus)

ACCESSORIES

Mfr	Qty	Model	Spec
RATIONAL	1		NOTE: All discounts subject to approval by manufacturer
RATIONAL	1		2 years parts and labor, 5 years steam generator warranty
RATIONAL	1	CAP	Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
RATIONAL	1	9999.9951	RCI Rational Certified Installation, new certified installation cost for a countertop model is \$1000 for the first unit (61/62/101/102) (Pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
RATIONAL	1	9999.9812	Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, includes 50 miles (100 miles round trip) from the installer, can only be purchased with a Certified Installation, THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
RATIONAL	1	8720.1552US	Installation Kit, for electric SCC WE/CMP 61 (208/60/3 & 240/60/3); electric SCC WE/CMP 101 (440/60/3 & 480/60/3); electric SCC WE/CMP 62 (440/60/3 & 480/60/3) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
RATIONAL	1	1900.1154US	Water Filtration Single Cartridge System, for any single Combi model or Combi-Duo models XS/XS, 61/61 or 61/101, includes: (1) single head with pressure gauge, R95H filter & filter installation kit
RATIONAL	1	9999.8448	RCI Rational Certified Installation, additional installation cost for a Rational Water Filter System is available when purchased with Certified Installation of Rational unit (Pricing based on a 50 mile radius, additional charges may apply. See attached flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
RATIONAL	1		NOTE: The RATIONAL Water Filtration Systems helps provide consistent high quality water to your RATIONAL SelfCooking Center or your CombiMaster Plus. The patented carbon block

				technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates
RATIONAL	2	56.00.210A		Cleaner tablet without Phosphorus, for ALL SelfCookingCenter® units since 2004 & CombiMaster® Plus units with article #BXXXXXX or Serial MI series since 4/2017, goes up to 70% further than liquid cleaner, "FREIGHT CLASS 85 LIMITED QUANTITY" (minimum order quantity: 2pcs, unless ordered with a unit)
RATIONAL	2	56.00.562		Care Tablets, bucket of 150 packets for all SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit)
RATIONAL	1	60.74.975		UltraVent Plus Recirculating Condensation Hood plus HEPA filter of smoke capture for electric single SelfCookingCenter® 61, SelfCookingCenter® 101, CombiMaster® Plus 61 or CombiMaster® Plus 101, two-speed high power fan, 165-335CFM , includes replaceable particle filter, (2) easy clean grease filters, stainless steel construction, 3.6 amps, 120v/60/1-ph, NEMA 5-15P, UL 197 & 507, CSA C22.2 109 & 113, does not come from the factory installed, works on right or left hinge doors. Do Not Use with VarioSmoker. (Only works with a single (1) RATIONAL combi, not for stacked Combi-Duos)(Confirm acceptance for local code requirement prior to ordering)
RATIONAL	1			NOTE: If local jurisdictional authorities require fire suppression for any Ultravent® (except the XS Model), contact a local ANSUL distributor. It is the owner's responsibility to purchase the ANSUL RATIONAL fire suppression kit from the distributor. The locally licensed ANSUL distributor can install, charge, commission & tag the system. The commissioning is also the commencement of an agreement between the ANSUL distributor & the owner.
RATIONAL	1	9999.9954		RCI RATIONAL Certified Installation for UltraVent or UltraVent Plus at the time of Certified Unit Installation is \$200 (Pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE. USA ONLY (NET)
RATIONAL	1	60.30.338		US III UltraVent® Mobile Oven Stand, recommended when using any UltraVent® with a SelfCooking Center® 61 or CombiMaster® Plus 61, 20 supporting rails, side panels, top & rear panel, height 36-5/8", stainless steel construction

Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
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Specification

Fri Apr 20 16:26:02 CEST 2018

SelfCookingCenter® SCC 61 E (6 x 12 x 20 inch/6 x 13 x 18 inch)



Capacity

- Six (6) Half-size sheet pans (13"x18") or Six (6) Steam table pans (12"x20"x2.5") GN1/1
- Removable, swivelling hinging rack
- Vertical distance between rails 2 5/8" (68 mm)

Standard Features

- Electrically heated table device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- Optical rack signaling function
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Optical rack signalling function
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid - automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable

- Integral, maintenance-free grease extraction system
- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- Height adjustable feet +- 3/8" (10 mm)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking
- UL listed as Commercial Cooking Appliance with Integral Systems for Limiting the Emission of Grease-laden Air

Operation

- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode – determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

Safety features

- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Maximum rack height 5 ¼ ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function

Cleaning and Care

- Self-cleaning and care system for cooking cabinet and steam generator, regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-test function for actively checking unit's functions
- 100% biodegradable Cleaner and Care tabs

Ventilation approvals

- This appliance conforms to the EPA 202 test in accordance to the ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

Approval/Labels



Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
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Specification

Fri Apr 20 16:26:02 CEST 2018

SelfCookingCenter® SCC 61 E (6 x 12 x 20 inch/6 x 13 x 18 inch)

ConnectedCooking



For proper usage of ConnectedCooking a network socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.

Combi-Steam mode



Steam °F/(°C) 85 to 265/(30 to 130)



Hot air °F/(°C) 85 to 575/(30 to 300)



Combi °F/(°C) 85 to 575/(30 to 300)

iCookingControl - Automatic cooking



7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

HiDensityControl®



Highest steam saturation, and dynamic air mixing for perfect and even cooking

Efficient CareControl



Efficient self-cleaning CareControl recognizes soiling and scale and removes it

iLevelControl



Mixed loads with individual monitoring of every rack depending on the quantity of the load as well as the number of door openings.

Technical Specification

Dimensions	Width	Depth	Height
Exterior	33 3/8" (847 mm)	30 1/2" (776 mm)	30 3/4" (782 mm)
Incl. Vent/Handle	-	33" (838 mm)	32 3/4" (832 mm)
Shipping	37 3/8" (950 mm)	36 1/4" (920 mm)	39 3/8" (1,000 mm)

Weight

Max Per Shelf	33 lbs
Max Load Size	66 lbs
Net	247.5 lbs
Shipping	280.5 lbs

Size	Electric. 60 hz	Breaker	Cable connection	Running Amps
61	208V 1 PH	60A	#4	53.4 amps
61	240V 1 PH	70A	#4	61.5 amps
61	208V 3 PH	35A	#8	30.8 amps
61	240V 3 PH	40A	#8	35.5 amps
61	480V 3 PH	25A	#14	15.8 amps
61	440V 3 PH	20A	#14	14.6 amps

Not supplied with cable connection. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240v, 480v is field retrofittable to 440v. Special voltages available upon request. Do not use fuses. Supplied with an external data interface (splashwater proof LAN socket RJ45).

Thermal load and airflow requirements

Latent	569 W
Sensible	681 W
Unit free standing	13314 ft ² /h
One side against a wall	8405 ft ² /h
Noise values	65 dBA

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.

Connected load electric

Hot air connection:	10.6 kW
Steam connection:	9 kW
Connected load electric:	11.1 kW

Water Requirements

Connection	3/4" GHT
Supply	Minimum 1/2" ID Drinking Quality Cold
Pressure	21-87 psi (1.5-6 bar)
Average Treated Water Consumption	0.8 gal/h
Min/Max Flow Rate	3 gpm/5.3 gpm
Water Drain	2" OD (50 mm) hub

Connect only to 2" (XS = 1 5/8") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the International Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl ₂)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl ⁻)	< 4.68 gr/gal (80 ppm)	RO or deionization

RATIONAL USA Inc.

1701 Golf Road, Suite C-120, Commerceium
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

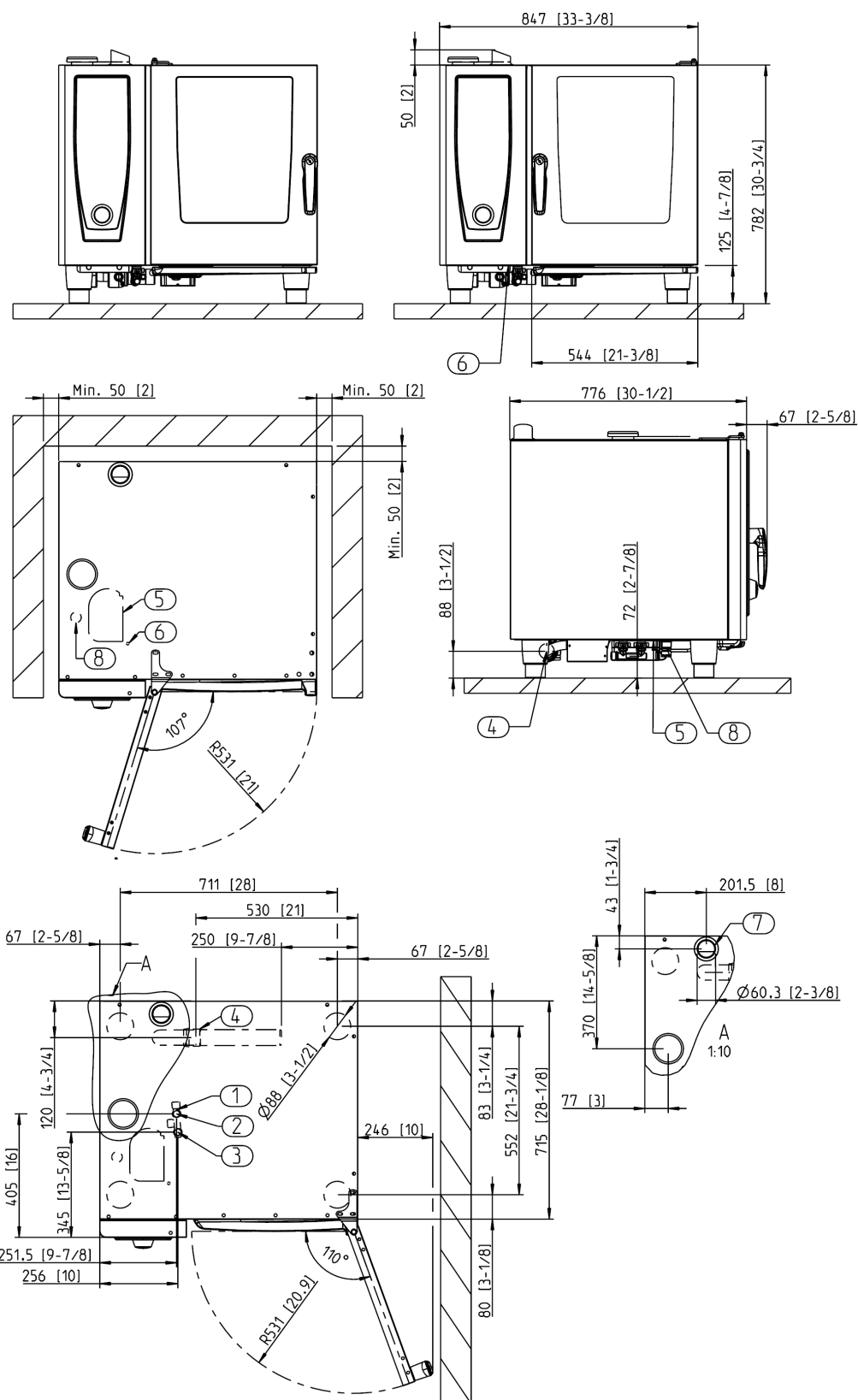
Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
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Specification

Fri Apr 20 16:26:02 CEST 2018

SelfCookingCenter® SCC 61 E (6 x 12 x 20 inch/6 x 13 x 18 inch)



1. Common water supply (cold water) "Single" water connection as shipped 2. Water supply cold water / condensate "Split" water connection 3. Water supply cold / Treated "Split" water connection 4. Drain 2" OD 5. Electrical connection wire entrance 6. Chassis Ground connection 7. Steam Vent pipe 2 3/8" / 60mm 8. Splashwater-proof Ethernet socket RJ45; Minimum Clearance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)

RATIONAL USA Inc.

1701 Golf Road, Suite C-120, Commerce
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
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Specification

Fri Apr 20 16:26:02 CEST 2018

SelfCookingCenter® SCC 61 E (6 x 12 x 20 inch/6 x 13 x 18 inch)

ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request

Voltage / breaker / running amps / AWG

Voltage / breaker / running amps / AWG

- | | |
|---|--|
| <input type="checkbox"/> 208V 1 Ph / 60 / 53.4 / #4 - field retrofittable to 240 V | <input type="checkbox"/> 240V 1 Ph / 70 / 61.5 / #4 |
| <input type="checkbox"/> 208V 3 Ph / 35 / 30.8 / #8 - field retrofittable to 240 V | <input type="checkbox"/> 240V 3 Ph / 40 / 35.5 / #8 |
| <input type="checkbox"/> 480V 3 Ph / 25 / 15.8 / #14 - field retrofittable to 440 V | <input type="checkbox"/> 440V 3 Ph / 20 / 14.6 / #14 |

ACCESSORIES

- | | |
|--|--------------------------|
| <input type="checkbox"/> Installation Kits – include electrical, water and drainage connection | |
| <input type="checkbox"/> 208 or 240/60/1Ph | 8720.1551US |
| <input type="checkbox"/> 208 or 240/60/3Ph | 8720.1552US |
| <input type="checkbox"/> 480 or 440/60/3Ph | 8720.1553US |
| <input type="checkbox"/> RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power | 56.00.210A |
| <input type="checkbox"/> RATIONAL Care Tabs – prevents scale deposits | 56.00.562 |
| <input type="checkbox"/> Certified installation by RATIONAL SERVICE-PARTNERS | See document |
| <input type="checkbox"/> RATIONAL Single Water Filter- for all single models and Combi-Duo XS/XS, 61/61 and 61/101 | 1900.1154US |
| <input type="checkbox"/> RATIONAL Double Water Filter- for Combi-Duo 62/62 and 62/102 or if used for more than 2 units | 1900.1150US |
| <input type="checkbox"/> Wall bracket for model 61- for space savings | 60.70.963 |
| <input type="checkbox"/> Seven (7) shelf hinging rack | 60.61.416 |
| <input type="checkbox"/> Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs | 87.00.520US |
| <input type="checkbox"/> Available stands – standard (stationary) and mobile (open or closed) | See accessories brochure |
| <input type="checkbox"/> Mobile catering stand – especially for heavy mobile catering usage | 60.30.890 |
| <input type="checkbox"/> Catering kit for mobile catering stand – support frame and feet | 60.73.111 |
| <input type="checkbox"/> Mobile oven racks and Finishing® plate racks – easier operation of full loads | See accessories brochure |
| <input type="checkbox"/> Run-in rail for mobile oven and plate racks | 60.61.226 |
| <input type="checkbox"/> Transport trolley for mobile oven and plate racks – standard and height adjustable | See accessories brochure |
| <input type="checkbox"/> Stackable Combi-Duo kit, – for stacking with 61 gas or electric - options: mobile or feet | See accessories brochure |
| <input type="checkbox"/> Heat shield – for installation next to heat source (e.g. range, grill) | 60.70.390 |
| <input type="checkbox"/> Condensation breaker – to divert steam from the unit into existing hood system | 60.72.591 |
| <input type="checkbox"/> UltraVent recirculating hood | 60.74.971 |
| <input type="checkbox"/> UltraVent Plus recirculating hood | 60.74.975 |
| <input type="checkbox"/> RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data | 42.00.162 |
| <input type="checkbox"/> VarioSmoker – for a large variety of smoked products | 60.73.010 |
| <input type="checkbox"/> For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more | See accessories brochure |

FACTORY INSTALLED OPTIONS (special order)

- Left-hinged door 208V / 240V / 1PH | 208V / 240V / 3PH | 480V / 440V / 3PH
- Door safety lock – handle is turned left then right before the door can be opened
- Sous-Vide core temperature probe, includes core temperature probe (both attach externally)
- Externally attached standard core temperature probe
- 3 Core temperature probes for iLevelControl includes core temperature probe (both attach externally)
- Lockable control panel cover
- Control panel protection
- Mobile oven rack package (mobile oven rack + run-in rail)
- Unit with special hinging racks for bakeries and supermarkets
- Integrated fat drain (only in conjunction with UG II or US IV stands)
- Marine version (electric units only)
- Security version

RATIONAL USA Inc.

1701 Golf Road, Suite C-120, Commerceium
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements



Installation Kit

Article no. 8720.1552US

The RATIONAL Installation Kit ensures that the installer has all the essential connection materials on hand at the time of install. Not all parts are used in every installation.

Electric SelfCookingCenter® 5 Senses/CombiMaster® Plus 61 (208/60/3ph & 240/60/3ph)

Electric SelfCookingCenter® 5 Senses/CombiMaster® Plus 101 (440/60/3ph & 480/60/3ph)

Electric SelfCookingCenter® 5 Senses/CombiMaster® Plus 62 (440/60/3ph & 480/60/3ph)

The Installation Kit for the above models includes:

40	feet	THHN 8 AWG black stranded wire
12	feet	THHM 10 AWG Green stranded wire
10	feet	3/4" SEALTITE flexible conduit
2	ea	3/4" minnies
2	ea	2" minnies
1	ea	3/4" SEALTITE conn straight w/o ins
1	ea	3/4" SEALTITE 90 degree conn w/o ins
2	ea	3/4" Water Connector Hose, 5/8" ID, 3/4" female hose thread both ends, 60" long rubber coated, NSF approved
1	ea	Male union 3/4" x 3/4" MHT
2	ea	90 deg Fresh water elbow
8	feet	2" copper pipe (two 4' pieces)
2	ea	2" copper pipe 90 degree elbow
1	ea	2" copper pipe T fitting
2	ea	2" copper pipe 45 degree elbow
1	ea	2" copper pipe 90 degree elbow female to male
1	ea	2" copper pipe 90 degree long sweep
1	ea	2" copper pipe coupling

Please note that installation kits are non-discountable.

Water Filtration Products.



R195-CL



R195-CL

RATIONAL Water Filtration Products Model R195-CL single cartridge water filtration system helps provide consistent high quality water for your RATIONAL combi by reducing the effects of sediment, chloramines, chlorine, taste & odor while providing the required flow rates for any single Combi model or Combi-Duo models 61/61 or 61/101 or XS/XS.

Product Benefits

- > Carbon block technology effectively reduces chloramines, chlorine, taste, and odor for better equipment protection.
- > NSF Standard 42 and FDA CFR-21 compliant materials.
- > Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with ¼" turn.
- > ½" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

Model Number	Article No.	Reduction Claims	Nominal Micron Rating	Capacity	Service Flow Rate	Replacement Cartridge
R195-CL	1900.1154US	Sediment, Chloramines ¹ , Chlorine, Taste and Odor	5.0 ²	30,000 gallons (113,550 liters)	2.5 gpm (9.5 lpm)	R95-CL 1900.1155US

¹ As tested and certified by independent third party laboratory

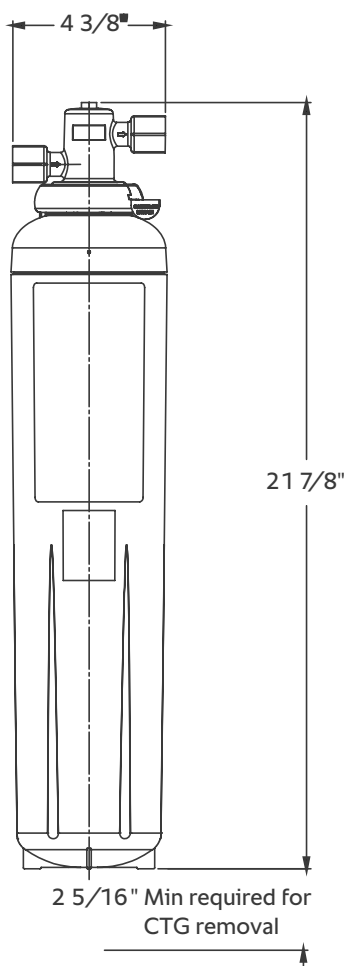
² NSF Certified for Particulate Reduction



Visit www.nsf.org for the claims associated with products that are NSF listed.

Water Filtration Products.

R195-CL



Application Guide

- > All single SCC or CMP units.
- > XS/XS Combi-Duo
- > 61/61 Combi-Duo
- > 61/101 Combi-Duo

Important: Installation Tips

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **Caution:** To reduce the risk associated with property damage due to water leakage:

- > Read and follow Use Instructions before installation and use of this system.
- > Installation and use **must** comply with all state and local plumbing codes.
- > Protect from freezing, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- > Do not install on hot water supply lines. The maximum operating water temperature of this filter system is 100°F (37.8°C).
- > Do not install if water pressure exceeds 125 psi (862 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- > Do not install where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- > The disposable filter cartridge **must** be replaced every 12 months, at the rated capacity or sooner if a noticeable reduction in flow rate occurs.

Warning

To reduce the risk associated with the ingestion of contaminants:
Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.
RATIONAL recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold.
RATIONAL shall not be liable for system failures due to improper maintenance.

Limited Warranty

RATIONAL warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by RATIONAL Water Filters or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. RATIONAL MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product fails to satisfy this Limited Warranty during the warranty period, RATIONAL will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and RATIONAL exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.

Limitation of Liability. RATIONAL will not be liable for any loss or damage arising from this RATIONAL product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

RATIONAL USA
1701 Golf Road
Suite C-120, Commerceium
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)
Fax 847-755-9583

info@rational-online.us
rationalusa.com

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Cleaning-Tab for RATIONAL SelfCookingCenter®

Print date: 09.08.2016

Product code: 00625-0031_US_GHS

Page 1 of 8

1. Identification

Product identifier

*Cleaning-Tab for RATIONAL SelfCookingCenter®, Art.-no. 56.00.206A, 56.00.210A, 56.00.220A

Recommended use of the chemical and restrictions on use

Use of the substance/mixture

Cleaning agent for professional users only

Details of the supplier of the safety data sheet

Company name:	Rational AG	
Street:	Iglinger Strasse 62	
Place:	D-86899 Landsberg	
Telephone:	+49 (0)8191-3270	Telefax: +49 (0)8191-21735
Responsible Department:	Responsible for the safety data sheet: reinigung@rational-online.de	



Emergency phone number:

In North America contact Info Trac at 1-800-535-5053
outside USA/CA contact +49 89 19240

2. Hazard(s) identification

Classification of the chemical

Regulation (EC) No. 1272/2008

Hazard categories:

Skin corrosion/irritation: Skin Corr. 1A

Serious eye damage/eye irritation: Eye Dam. 1

Hazard Statements:

Causes severe skin burns and eye damage

Label elements

Regulation (EC) No. 1272/2008

Signal word: Danger

Pictograms:



Hazard statements

Causes severe skin burns and eye damage

Precautionary statements

Keep out of reach of children.

If medical advice is needed, have product container or label at hand.

Wear protective gloves/protective clothing/eye protection/face protection.

If on skin (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower.

If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do.

Continue rinsing.

If swallowed: Rinse mouth. Do NOT induce vomiting.

Immediately call a poison center/doctor.

Dispose of contents/container to hazardous or special waste collection point.

Hazards not otherwise classified

No data available.

3. Composition/information on ingredients

Mixtures

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Chemical characterization

Mixture containing substances listed in section 3 with additives

Hazardous components

CAS No	Components	Quantity
1310-73-2	caustic soda, sodium hydroxide	30 - < 50 %
6834-92-0	Disodium metasilicate	10 - < 20%
497-19-8	Sodium carbonate	10 - < 20 %
68154-99-4	Fatty alcohol alcoxylate	1 - < 5%

4. First-aid measures

Description of first aid measures

General information

If you feel unwell, seek medical advice.

After inhalation

Move to fresh air in case of accidental inhalation of dusts.
Wash mouth and nasal passages with water.

After contact with skin

In case of contact with skin wash off immediately with soap and water.
Remove contaminated soaked clothing immediately.
Consult a doctor if skin irritation persists.

After contact with eyes

Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes.
Consult (eye) doctor immediately.

After ingestion

Rinse out mouth and give plenty of water to drink.
Summon a doctor immediately.
Do not induce vomiting.

Most important symptoms and effects, both acute and delayed

DANGER!
Causes severe burns.

OSHA Hazard Communication: This material is considered hazardous by the OSHA Hazard Communication Standard 29CFR 1910.1200.

Indication of any immediate medical attention and special treatment needed

No data available.

5. Fire-fighting measures

Extinguishing media

Suitable extinguishing media

Product does not burn, fire-extinguishing activities according to surrounding.

Unsuitable extinguishing media

None

Specific hazards arising from the chemical

Water forms corrosive alkaline solutions.

Special protective equipment and precautions for fire-fighters

Wear self-contained breathing apparatus and protective suit.

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Additional information

Fire residues and contaminated firefighting water must be disposed of in accordance with the local regulations.

6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

Use personal protective clothing.
Keep people away and stay on the upwind side.
Avoid contact with skin, eyes and clothing.

Environmental precautions

Do not discharge into the drains/surface waters/groundwater.

Methods and material for containment and cleaning up

Pick up mechanically, avoiding dust, and provide disposal in suitable recipients.
Flush rests with sufficient amount of water.

Reference to other sections

Information for disposal look up chapter 13.

7. Handling and storage

Precautions for safe handling

Advice on safe handling

No special handling advice required.

Advice on protection against fire and explosion

No special protective measures against fire required.

Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels

Keep in closed original container.

Advice on storage compatibility

Keep away from food, drink and animal feeding stuffs.
Do not store with acids.
Protect from moisture.

8. Exposure controls/personal protection

Control parameters

Exposure limits

CAS No.	Substance	ppm	mg/m ³	f/cc	Category	Origin
1310-73-2	Sodium hydroxide	-	2		TWA (8 h)	PEL
		-	-		TWA (8 h)	TLV
			2		Peak	TLV

Additional advice on limit values

Does not contain substances above concentration limits fixing an occupational exposure limit.

Exposure controls

Appropriate engineering controls

Provide appropriate exhaust ventilation at machinery and at places where dust can be generated.

Protective and hygiene measures

Avoid dust formation. Take off immediately all contaminated clothing.
Avoid contact with skin, eyes and clothing.
Wash hands before breaks and immediately after handling the product.

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At work do not eat, drink, smoke or take drugs.

Eye/face protection

Eye wash bottle with pure water.
Tightly fitting goggles.

Hand protection

Protective gloves
Suitable material: NR (natural rubber), CR (polychloroprene) or NBR (nitrile rubber), category III according to EN 374
The quality of the protective gloves resistant to chemicals must be chosen as a function of the specific working place concentration and quantity of hazardous substances.
Breakthrough time (maximal wear duration):
Wear duration with occasional contact, splashes (Level 2: < 30 min): Disposable-gloves, Thickness of the glove material 0,1 mm
Wear duration with permanent contact (Level 6: < 480 min): Protective gloves, Thickness of the glove material 0,7 mm.
Breakthrough times and swelling properties of the material must be taken into consideration.

Skin protection

Light protective clothing

Respiratory protection

No personal respiratory protective equipment normally required.
Breathing apparatus (particle filter) only if dust is formed.

9. Physical and chemical properties

Information on basic physical and chemical properties

Physical state: Tablet
Color: White
Odor: Characteristic

		Test method
pH-Value:	approx. 12,7	1% solution

Changes in the physical state

Initial boiling point and boiling range:	n.a.
Flash point:	n.a.
Lower explosion limits:	n.a.
Upper explosion limits:	n.a.
Ignition temperature:	n.a.

Oxidizing properties

Non oxidizing.

Vapor pressure:	n.a.
Density:	1100 g/cm ³
Water solubility: (at 20 °C)	Soluble
Partition coefficient:	n.d.
Viscosity / dynamic:	n.a.

Other information

No data available.

10. Stability and reactivity

Safety Data Sheet

according to 29 CFR 1910.1200(g)

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Reactivity

No data available.

Chemical stability

Stability: Stable

Stable under normal conditions.

Possibility of hazardous reactions

Hazardous reactions: May occur

Strong exothermic reaction with acids.

Reactions with light metals, with evolution of hydrogen.

Conditions to avoid

Protect from moisture.

Incompatible materials

Exothermic reaction with: Acids.

Hazardous decomposition products

Develops poisonous gases in contact with acids.

11. Toxicological information

Information on toxicological effects

Route(s) of Entry

Skin and eye contact, inhalation and ingestion.

Acute toxicity

Based on available data, the classification criteria are not met.

Classification relevant LD/LC 50 values:

LD50/oral/rat: 600 - 1350 mg/kg (Disodium metasilicate)

LD50/oral/rat: 2000 mg/kg (caustic soda, sodium hydroxide)

LD50/oral/rat: > 2000 mg/kg (Fatty alcohol alcoxylate)

LD50/oral/rat: > 4900 mg/kg (Sodium carbonate)

CAS No	Components				
	Exposure routes	Method	Dose	Species	Source
497-19-8	Sodium carbonate				
	oral	LD50	4090 mg/kg	rat	IUCLID
68154-99-4	Fatty alcohol alcoxylate				
	oral	LD50	> 2000 mg/kg	rat	

Irritation and corrosivity

Causes severe skin burns and eye damage

Causes severe burns.

Irritates respiratory tract.

Danger of perforation of the gullet and of the stomach.

Sensitizing effects

Based on available data, the classification criteria are not met.

Specific target organ toxicity (STOT) - single exposure

Based on available data, the classification criteria are not met.

Severe effects after repeated or prolonged exposure

Based on available data, the classification criteria are not met.

Carcinogenic/mutagenic/toxic effects for reproduction

Based on available data, the classification criteria are not met.

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Carcinogenicity (NTP): Not listed

Carcinogenicity (IARC): Not listed

Carcinogenicity (OSHA): Not listed

Aspiration hazard

Based on available data, the classification criteria are not met.

12. Ecological information

Ecotoxicity

Disodium metasilicate

LC50/Brachydanio rerio/96 h = 3185 mg/l

EC50/Daphnia magna/48 h = 4857 mg/l

Sodium carbonate

LC50/Lepomis macrochirus/96 h = 300 mg/l

Fatty alcohol alcoxylate

LC50/Leuciscus idus/96 h = 0,1 - 1 mg/l

EC50/Waterplants/72 h = 0,1 - 1 mg/l

Persistence and degradability

No data available.

Bioaccumulative potential

No data available.

Mobility in soil

No data available.

Other adverse effects

No data available.

13. Disposal considerations

Waste treatment methods

Advice on disposal

Remove in accordance with local official regulations.

Contaminated packaging

Contaminated packaging should be emptied as far as possible and after appropriate cleansing may be taken for reuse.

14. Transport information

US DOT 49 CFR 172.101

UN/ID number:

UN3262

Proper shipping name:

CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (caustic soda, sodium hydroxide, Disodium metasilicate)

Transport hazard class(es):

8

Packing group:

II

Hazard label:

8

Marine transport (IMDG)

UN number:

UN3262

UN proper shipping name:

CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (sodium hydroxide, disodium metasilicate)

Transport hazard class(es):

8

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Packing group:

II

Hazard label:

8



Limited quantity:

1 kg

EmS:

F-A, S-B

Air transport (ICAO)**UN number:**

UN3262

UN proper shipping name:

CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (sodium hydroxide, disodium metasilicate)

Transport hazard class(es):

8

Packing group:

II

Hazard label:

8



Limited quantity Passenger:

5 kg

IATA-packing instructions - Passenger:

814

IATA-max. quantity - Passenger:

15 kg

IATA-packing instructions - Cargo:

816

IATA-max. quantity - Cargo:

50 kg

Environmental hazards

ENVIRONMENTALLY HAZARDOUS: no

Special precautions for user

Take the usual precautions when handling chemicals.

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code

The transport takes place only in approved and appropriate packaging.

Other applicable information

US DOT 49 CFR 172.101 LQ: 1 kg / 1L

15. Regulatory information

U.S. Regulations**National Inventory TSCA**

All of the components are listed on the TSCA inventory.

National regulatory information

SARA Section 304 CERCLA:

Sodium hydroxide (1310-73-2): Reportable quantity = 1,000 (454) lbs. (kg)

SARA Section 311/312 Hazards:

Sodium hydroxide (1310-73-2): Immediate (acute) health hazard

Disodium metasilicate (6834-92-0): Immediate (acute) health hazard

Sodium carbonate (497-19-8): Immediate (acute) health hazard

Fatty alcohol alcoylate (111190-40-0): Immediate (acute) health hazard

SARA

To the best of our knowledge this product contains no toxic chemicals subject to the supplier notification requirements of Section 313 of the Superfund Amendments and Reauthorization Act (SARA/EPCRA) and the requirements of 40 CFR Part 372.

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State Regulations

Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65, State of California)

This product contains no chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

16. Other information

Hazardous Materials Information Label (HMIS)

Health: 3
 Flammability: 0
 Physical Hazard: 1

NFPA Hazard Ratings

Health: 3
 Flammability: 0
 Reactivity: 1
 Unique Hazard:



Changes

Revision date: 08.08.2016
 Revision No: 6,2
 Changes in chapter: 1; 9; 11

Other data

The information in this document is based on the present state of knowledge and is applicable to the product with regard to appropriate safety precautions.

The information describes exclusively the safety requirements for the product (s) and is based on the present level of our knowledge.

The delivery specifications are contained in the corresponding product sheet.

This data does not constitute a guarantee for the characteristics of the product(s) as defined by the legal warranty regulations.

(n.a. = not applicable; n.d. = not determined)

(The data for the hazardous ingredients were taken respectively from the last version of the sub-contractor's safety data sheet.)

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

Product code: 00625-0016_US_GHS

Page 1 of 7

1. Identification

Product identifier

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562



Recommended use of the chemical and restrictions on use

Use of the substance/mixture

Preservative agent

Details of the supplier of the safety data sheet

Company name:	Rational AG	
Street:	Iglinger Strasse 62	
Place:	D-86899 Landsberg	
Telephone:	+49 (0)8191-3270	Telefax: +49 (0)8191-21735
Responsible Department:	Responsible for the safety data sheet: reinigung@rational-online.de	
Emergency phone number:	In North America contact Info Trac at 1-800-535-5053 outside USA/CA contact +49 89 19240	

2. Hazard(s) identification

Classification of the chemical

Regulation (EC) No. 1272/2008

Hazard categories:

Skin corrosion/irritation: Skin Irrit. 2

Serious eye damage/eye irritation: Eye Irrit. 2

Hazard Statements:

Causes skin irritation

Causes serious eye irritation

Label elements

Regulation (EC) No. 1272/2008

Signal word: Warning

Pictograms:



Hazard statements

Causes skin irritation

Causes serious eye irritation

Precautionary statements

Keep out of reach of children.

If medical advice is needed, have product container or label at hand.

Wear protective gloves/protective clothing/eye protection/face protection.

If on skin: Wash with plenty of water.

If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do.

Continue rinsing.

If exposed or concerned: Get medical advice/attention.

Hazards not otherwise classified

Not known.

3. Composition/information on ingredients

Mixtures

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

Product code: 00625-0016_US_GHS

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Hazardous components

CAS No	Components	Quantity
77-92-9	Citric acid	> 20 %
617-48-1	Malic acid	> 20 %
124-04-9	Adipic acid	1 - 5 %

4. First-aid measures

Description of first aid measures

General information

If you feel unwell, seek medical advice.

After inhalation

Move to fresh air in case of accidental inhalation of dust or fumes from overheating or combustion.

After contact with skin

In case of contact with skin wash off immediately with soap and water.

Consult a doctor if skin irritation persists.

After contact with eyes

Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes.

Seek medical treatment by eye specialist.

After ingestion

Rinse out mouth thoroughly with water.

Do not induce vomiting.

Never give anything by mouth to an unconscious person.

Summon a doctor immediately.

Most important symptoms and effects, both acute and delayed

WARNING !

Causes serious eye irritation.

Causes skin irritation.

OSHA Hazard Communication: This material is considered hazardous by the OSHA Hazard Communication Standard 29CFR 1910.1200.

Indication of any immediate medical attention and special treatment needed

Treat symptoms.

5. Fire-fighting measures

Extinguishing media

Suitable extinguishing media

Product does not burn, fire-extinguishing activities according to surrounding.

Unsuitable extinguishing media

Full water jet.

Specific hazards arising from the chemical

Fire may produce:

Irritant/corrosive, flammable as well as toxic distillation gases (carbonization gases).

Special protective equipment and precautions for fire-fighters

Use breathing apparatus with independent air supply.

Protective suit.

Additional information

Cool containers at risk with water spray jet.

Fire residues and contaminated firefighting water must be disposed of in accordance with the local regulations.

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

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6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

No special precautions required.

Environmental precautions

Do not discharge into the drains/surface waters/groundwater.

Methods and material for containment and cleaning up

Pick up mechanically, avoiding dust, and provide disposal in suitable recipients.

Flush rests with sufficient amount of water.

Reference to other sections

Observe protective instructions (see Sections 7 and 8).

Information for disposal look up chapter 13.

7. Handling and storage

Precautions for safe handling

Advice on safe handling

Avoid the formation of dust.

Avoid contact with eyes, skin or mucous membrane.

Advice on protection against fire and explosion

No special protective measures against fire required.

Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels

Keep in the original sealed container.

Keep containers tightly closed in a dry, well-ventilated place.

Further information on storage conditions

Keep away from food, drink and animal feeding stuffs.

8. Exposure controls/personal protection

Control parameters

Exposure controls

Appropriate engineering controls

Provide appropriate exhaust ventilation at machinery and at places where dust can be generated.

Protective and hygiene measures

Avoid contact with eyes and skin.

Wash hands before breaks and at the end of workday.

When using do not eat, drink or smoke.

Remove and wash contaminated clothing before re-use.

Eye/face protection

Tightly fitting goggles.

Eye wash bottle with pure water.

Hand protection

Protective gloves resistant to chemicals made off natural-rubber latex, Minimum coat thickness 0.6 mm, Permeation resistance (wear duration) approx. 480 minutes, i.e. protective glove <Lapren 706> made by www.kcl.de.

This recommendation refers exclusively to the chemical compatibility and the lab test conforming to EN 374 carried out under lab conditions.

Requirements can vary as a function of the use. Therefore it is necessary to adhere additionally to the recommendations given by the manufacturer of protective gloves.

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

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Respiratory protection

No personal respiratory protective equipment normally required.
Breathing apparatus (particle filter) only if dust is formed.

9. Physical and chemical properties

Information on basic physical and chemical properties

Physical state:	Tablet
Color:	White
Odor:	Characteristic

Test method

pH-Value:	2,5 (1%)
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Changes in the physical state

Flash point:	n.a.
Lower explosion limits:	n.a.
Upper explosion limits:	
Ignition temperature:	n.a.

Oxidizing properties

n.a.

Vapor pressure: (at 20 °C)	n.a.
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Water solubility: (at 20 °C)	Soluble
---------------------------------	---------

Partition coefficient:	n.d.
------------------------	------

Other information

Bulk density: approx. 800 g/L

10. Stability and reactivity

Reactivity

No decomposition if stored and applied as directed.

Chemical stability

Stability:	Stable
------------	--------

Stable under normal conditions.

Possibility of hazardous reactions

Hazardous reactions:	Will not occur
----------------------	----------------

No hazardous reactions known.

Conditions to avoid

Protect from moisture.

Incompatible materials

No materials to be especially mentioned.

Hazardous decomposition products

No hazardous decomposition products known.

11. Toxicological information

Information on toxicological effects

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

Product code: 00625-0016_US_GHS

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Route(s) of Entry

Skin and eye contact, inhalation and ingestion.

Acute toxicity

Based on available data, the classification criteria are not met.

Citric acid

LD50/oral/rat: 6730 mg/kg

Adipic acid

LD50/oral/rat: 11000 mg/kg

Malic acid

LD50/oral/rat: >3200 mg/kg

CAS No	Components				
	Exposure routes	Method	Dose	Species	Source
77-92-9	Citric acid				
	oral	LD50	11700 mg/kg	Rat	
	dermal	LD50	> 2000 mg/kg	Rat	

Irritation and corrosivity

Causes skin irritation

Causes serious eye irritation

Skin irritation: Irritant

Eye irritation: Irritant

Sensitizing effects

Based on available data, the classification criteria are not met.

Irritant

Specific target organ toxicity (STOT) - single exposure

Based on available data, the classification criteria are not met.

Severe effects after repeated or prolonged exposure

Based on available data, the classification criteria are not met.

STOT - Single exposure: Not classified.

STOT - Repeated exposure: Not classified.

Aspiration hazard: Not classified.

Carcinogenic/mutagenic/toxic effects for reproduction

Based on available data, the classification criteria are not met.

Carcinogenicity: Not classified.

Mutagenicity: Not classified.

Teratogenicity: Not classified.

Carcinogenicity (NTP): Not listed

Carcinogenicity (IARC): Not listed

Carcinogenicity (OSHA): Not listed

Aspiration hazard

Based on available data, the classification criteria are not met.

Practical experience

Other observations

Ingestion causes irritation of upper respiratory system and gastrointestinal disturbance.

Inhalation of dust may cause shortness of breath, tightness of the chest, a sore throat and cough.

12. Ecological information

Ecotoxicity

Citric acid :

LC50/Leuciscus idus/96 h: 440 - 706 mg/l

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

Product code: 00625-0016_US_GHS

Page 6 of 7

EC50/Daphnia magna: 85 mg/l

Adipic acid:

LC50/Pimephales promelas/96 h: 97 mg/l

Persistence and degradability

Product is biodegradable.

Bioaccumulative potential

No data available.

Mobility in soil

The product is soluble in water.

Other adverse effects

No data available.

13. Disposal considerations

Waste treatment methods

Advice on disposal

Remove in accordance with local official regulations.

Contaminated packaging

Empty containers should be taken for local recycling, recovery or waste disposal.

Contaminated packaging should be emptied as far as possible and after appropriate cleansing may be taken for reuse.

Packaging that cannot be cleaned should be disposed of like the product.

14. Transport information

US DOT 49 CFR 172.101

Proper shipping name:

Not regulated.

Other applicable information

Non hazardous material as defined by the transport regulations.

15. Regulatory information

U.S. Regulations

National Inventory TSCA

All of the components are listed on the TSCA inventory.

National regulatory information

SARA Section 304 CERCLA:

Adipic acid (124-04-9): Reportable quantity = 5,000 (2270) lbs. (kg)

SARA Section 311/312 Hazards:

Citric acid (77-92-9): Immediate (acute) health hazard

Malic acid (617-48-1): Immediate (acute) health hazard

Adipic acid (124-04-9): Immediate (acute) health hazard

SARA

To the best of our knowledge this product contains no toxic chemicals subject to the supplier notification requirements of Section 313 of the Superfund Amendments and Reauthorization Act (SARA/EPCRA) and the requirements of 40 CFR Part 372.

State Regulations

Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65, State of California)

This product contains no chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

Product code: 00625-0016_US_GHS

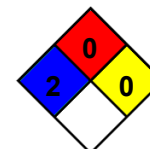
Page 7 of 7

16. Other information**Hazardous Materials Information Label (HMIS)**

Health: 2
Flammability: 0
Physical Hazard: 0

NFPA Hazard Ratings

Health: 2
Flammability: 0
Reactivity: 0
Unique Hazard:

**Changes**

Revision date: 03.02.2016
Revision No: 6,1
-

Other data

The information in this document is based on the present state of knowledge and is applicable to the product with regard to appropriate safety precautions.

The information describes exclusively the safety requirements for the product (s) and is based on the present level of our knowledge.

The delivery specifications are contained in the corresponding product sheet.

This data does not constitute a guarantee for the characteristics of the product(s) as defined by the legal warranty regulations.

(n.a. = not applicable; n.d. = not determined)

(The data for the hazardous ingredients were taken respectively from the last version of the sub-contractor's safety data sheet.)

Specification/Data sheet

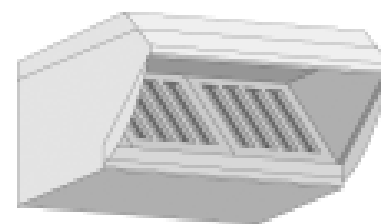
UltraVent® Plus Recirculating hood 61/101 E USA/Canada



Article number: 60.74.975

Description

- In addition to the UltraVent® condensation technology there is also an UltraVent® Plus, which is equipped with special filters. This captures vapor, grease and the lingering smoke that builds up while grilling and roasting. Units can be installed even in critical locations, such as front shop-front areas



Special feature

- Easy-to-clean grease filter (CNS), dishwasher-safe
- High extraction power
- Proximity door contact switch
- Automatic increase of extraction power when cooking cabinet door is opened
- Special filter technology
- Waste water discharge through the unit, no additional discharge required

Technical Info

- Connection: 100-125V 1 NAC 50/60 HZ
- Connected load: 450 W
- Extraction power: 165 - 335 ft³/min
- Operating noise level less than 70dBA
- Width: 33 5/8" (854mm)
- Height: 24 3/4" (628 mm)
- Depth: 48 1/4" (1226 mm)
- Weight: 216 lbs (98 kg)
- Needs 18" (450 mm) clearance above
- Comes with 8'2" (2.5M) power cord with 5-15 P plug

Notes

- The local standards and regulations for ventilation systems must be adhered to
- The UltraVent® Plus 61/101 E condensation hood can be used for right and left hand door units. Supplied with installation options for both variants
- Not for use with RATIONAL VarioSmoker
- Available for H series 9/2011 Whiteefficiency models
- When used with type 61 units, use a raised base cabinet US III version UltraVent
- Replaceable Hepa filter: 60.72.428
- Replaceable preliminary filter (5pc): 60.72.429
- Not available for the base cabinet UG II catering due to height
- The UltraVent® Plus 61/101E can not be retrofitted for a Combi-Duo installation

Certificates and Listings

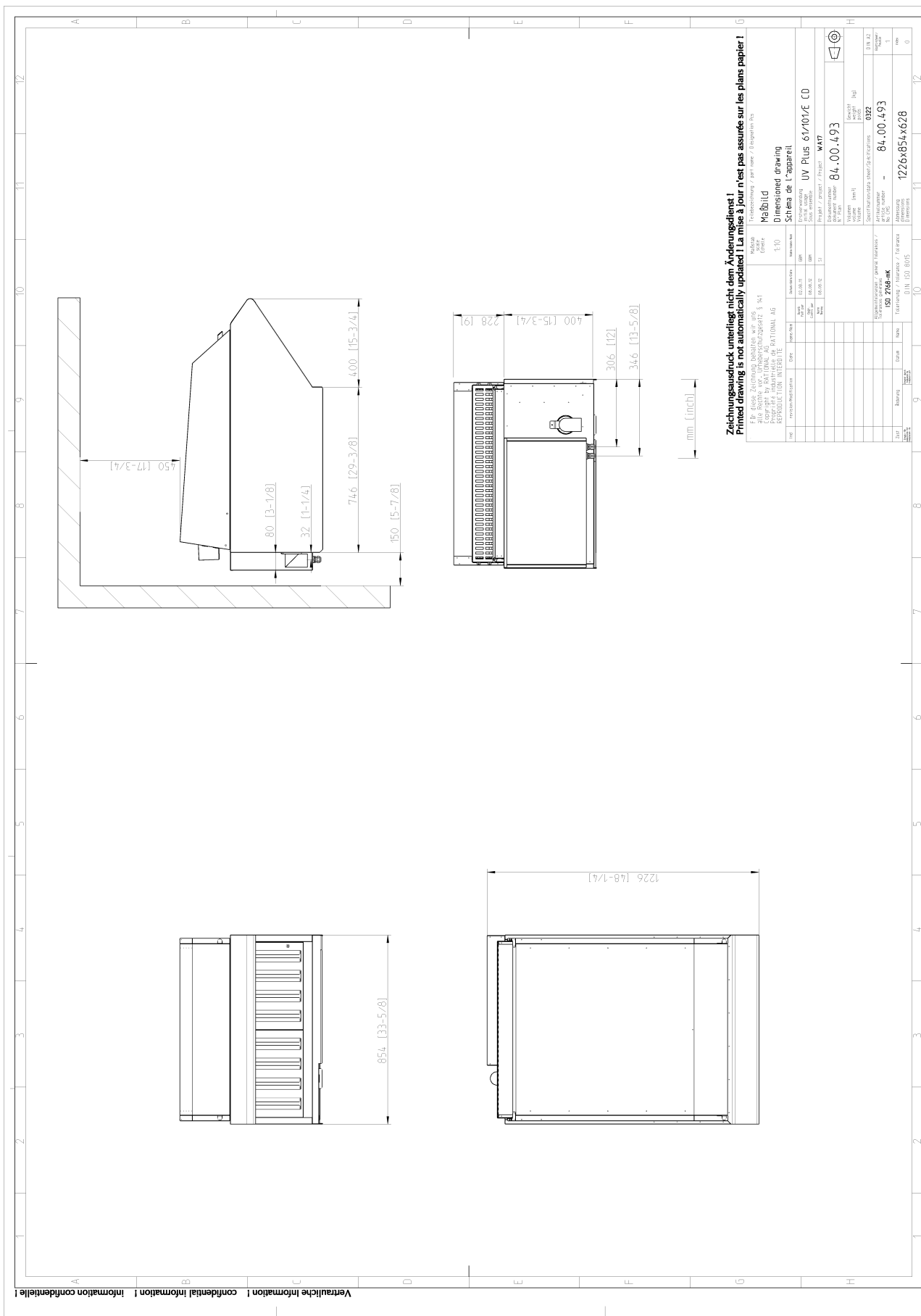
- Approved for UL 197 and 507 and C 22.2, CSA 22.2 No. 109 and CSA 22.2 No 113-15
- EPA 202
- NSF Certification

Material

- Stainless steel (CNS 1.4301 /CNS 304)

Specification/Data sheet

UltraVent® Plus Recirculating hood 61/101 E USA/Canada



Zaichnungsausdruck unterliegt nicht dem Änderungsdienst!
Printed drawing is not automatically updated! La mise à jour n'est pas assurée sur les plans papier!

Titel	Prozessnummer	Typ	Version	Erstellt am	Erstellt von	Geprüft am	Geprüft von	Freigegeben am	Freigegeben von	Projekt / Projekt / Project / WATP
UV Plus 61/101/E CD										
Für diese Zeichnung behalten wir uns alle Rechte vor. / Modell / Maßstab / Dimensioned drawing / Schema de l'appareil All rights reserved. / UV Plus 61/101/E / 1:10 / UV Plus 61/101/E CD Tous droits réservés. / UV Plus 61/101/E / 1:10 / UV Plus 61/101/E CD										
Zur Abklärung / For clarification / Pour clarification		Technische Zeichnung / Technical drawing / Dessin technique		Zeichnungsnummer / Drawing number / Numéro de dessin		Projektnummer / Project number / Numéro de projet		Blattnummer / Sheet number / Numéro de page		Blattzahl / Sheet count / Nombre de pages
Zur Abklärung / For clarification / Pour clarification		Technische Zeichnung / Technical drawing / Dessin technique		Zeichnungsnummer / Drawing number / Numéro de dessin		Projektnummer / Project number / Numéro de projet		Blattnummer / Sheet number / Numéro de page		Blattzahl / Sheet count / Nombre de pages
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Specification/Data sheet

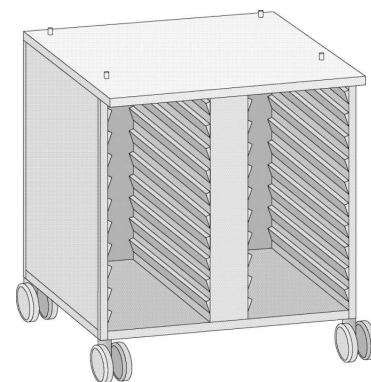
Cabinet US 3 type 61 - Version UltraVent®, mobile, extra height 936 mm



Article number: 60.30.338

Description

- US 3 hygiene version for type 61 in conjunction with UltraVent®/exhaust hood
- Rail distance 65 mm
- Free space from lowest rack to the bottom plate 57 mm
- Free space from upper rack to frame 20 mm
- With intermediate bottom, deep-drawn shelf rests
- side panels
- Adjustable feet
- Weight 51 kg
- 846(33-1/4) mm(inch)W x 781(30-3/4) mm(inch)D x 936(36-7/8) mm(inch)H



Difference to standard

- Height 956 mm (37 5/8") to avoid head injuries with type 61/62 in conjunction with exhaust hood
- Deep-drawn beaded side panels, 20 pairs
- 4 Tandem steering casters (2 with brake - metal parts CNS)

Capacity (GN-container/grids)

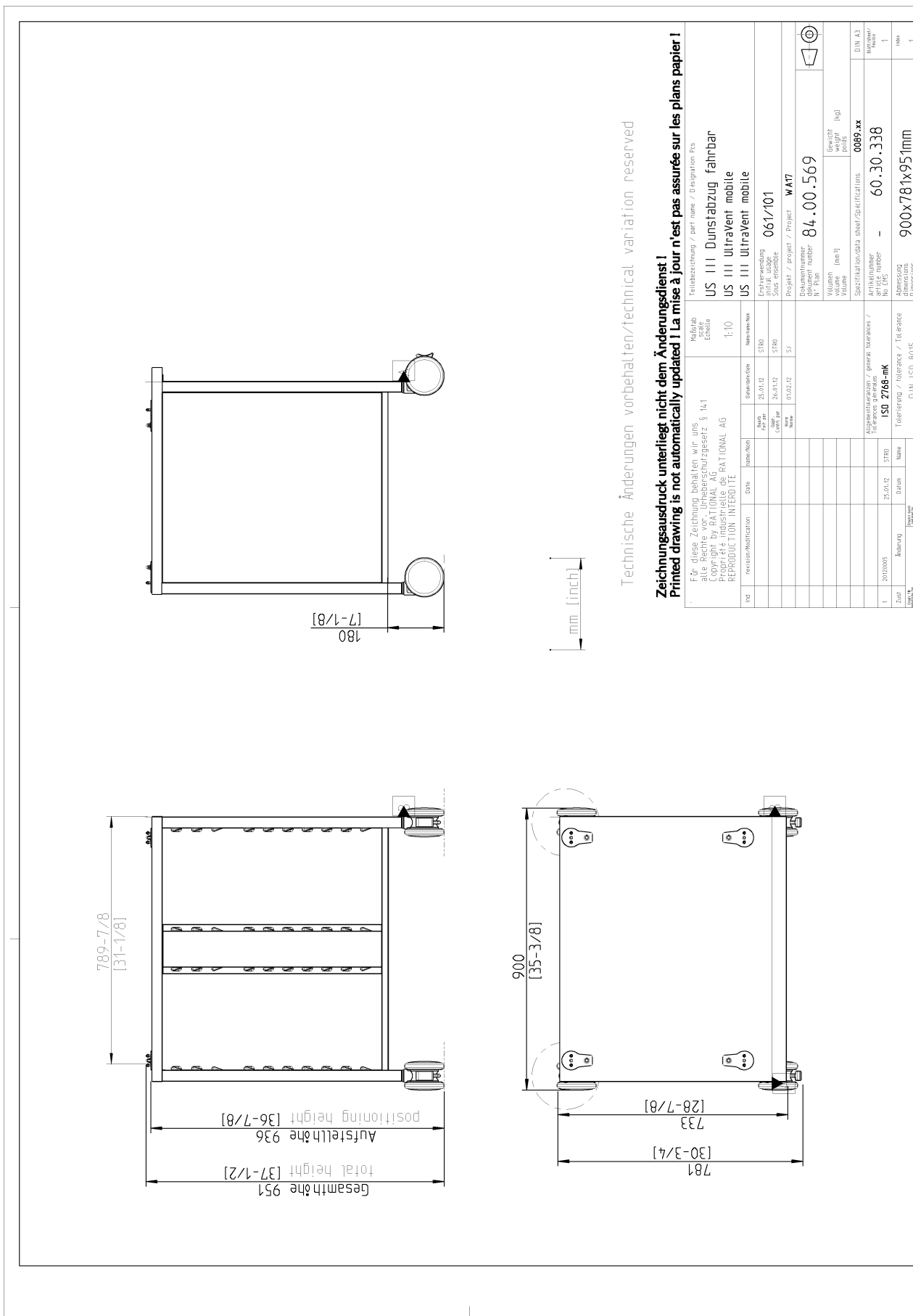
- 1/1 GN Grid x 20
- 1/1 GN 20 mm deep x 20
- 1/1 GN 40 mm deep x 20
- 1/1 GN 65 mm deep x 19
- 1/1 GN 100 mm deep x 10
- Use of other containers 1/3 GN, 1/2 GN, steam pans 12" x 20", hotel pans 13" x 18" (2/3 GN, 1/4 GN crosswise)

Material

- CNS 1.4301 (CNS 304)

Specification/Data sheet

Cabinet US 3 type 61 - Version UltraVent®, mobile, extra height 936 mm



Technische Änderungen vorbehalten/technical variation reserved

Zeichnungsdruck unterliegt nicht dem Änderungsdienst!
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Maßstab / Scale		US III Dunstabzug fahrbar	
Vergrößerung / Enlargement		US III ultraVent mobile	
Verkleinerung / Reduction		US III ultraVent mobile	
Proj. / project / Project		WAT7	
Dokumentnummer / document number		061/101	
N° Plan		84.00.569	
Volumen / Volume (lcm³)		Gewicht / Weight (kg)	
Spezifikationsnummer / Specifications number		0089.00	
Artikelnummer / article number		60.30.338	
Abmessung / Dimensions		900x781x951mm	
DIN A3		Blattzahl / sheet	
1		1	
1000		1	

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 39 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-60

Shelf, wall-mounted, 60"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 15)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-22A	Square edge on overshelf or wall shelf


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 40 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco KSS-305

Work Table, 60"W x 30"D, 14 gauge 304 stainless steel top with 5"H backsplash, 18 gauge stainless steel adjustable undershelf, stainless steel legs with stainless steel bullet feet, NSF

The spec sheet for this item can be viewed on item 14)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1		Weld-In sink - single bowl
Advance Tabco	1	TA-11D	Sink Welded Into Table Top, 20"W x 20"D x 12" deep bowl, includes faucet, NSF (must specify sink location)
Advance Tabco	1	K-50OMIT	To Delete Faucet



Welded Sinks Into Table Top

Fabricated Sink Bowls

Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____



Flat Top
w/ K-50
Deck Mount
Faucet Shown



10" Backsplash
w/ K-1
Splash Mount
Faucet Shown

Includes Faucet & K-6 Basket Drain(s)

Flat Top, 1", 1-1/2" & 5 Backsplash Include Deck Mount Faucet

- Single Sink Bowl provided with K-50 Swing Spout Faucet
- Double Sink Bowls provided with K-53 Swing Spout Faucet

10" Backsplash Include Splash Mount Faucet

- Single & Double Sink Bowls provided with K-1 Swing Spout Faucet
- Splash Mount Faucet Available On 5" Backsplash - Add TA-11Z

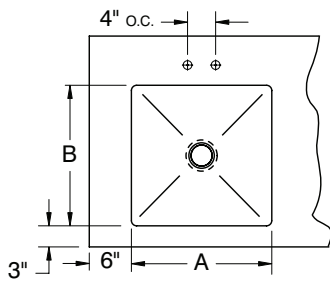
Size		Single Bowl	Double Bowl
A	B	Model#	Model#
10"	14" x 5"	TA-11Q	TA-11Q-2†
10"	14" x 10"	TA-11F	TA-11F-2†
14"	16" x 12"	TA-11J	TA-11J-2
16"	20" x 8"	TA-11A**	TA-11A-2**
16"	20" x 12"	TA-11B**	TA-11B-2**
16"	20" x 14"	TA-11V**	TA-11V-2**
18"	18" x 14"	TA-11N	TA-11N-2
18"	24" x 14"	TA-11L	TA-11L-2
20"	20" x 8"	TA-11C*	TA-11C-2*
20"	20" x 12"	TA-11D*	TA-11D-2*
20"	20" x 14"	TA-11W*	TA-11W-2*
20"	24" x 14"	TA-11P	TA-11P-2
20"	30" x 14"	TA-11S*	TA-11S-2*
24"	24" x 14"	TA-11E*	TA-11E-2*
24"	30" x 14"	TA-11T*	TA-11T-2*
24"	36" x 14"	TA-11R*	TA-11R-2*
28"	20" x 12"	TA-11G*	TA-11G-2*

* Only Installed In Tables 30" Wide or Wider

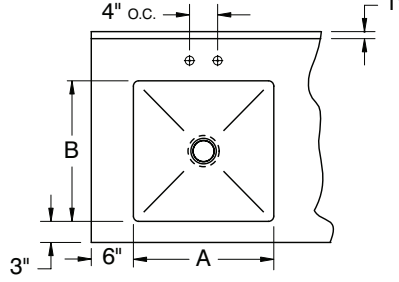
** Bowls Are Turned In 24" Wide Tables

† K-50 Swing Spout Faucet (Double Bowl)

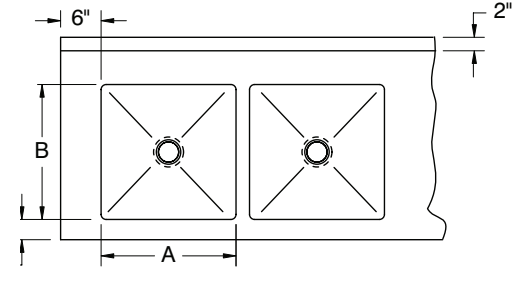
FLAT TOP, 1" or 1-1/2" REAR SPLASH



5" REAR SPLASH with 1" RETURN



10" REAR SPLASH with 2" RETURN



WARNING: Equipment that include faucets on this page may contain a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.

Faucets & Accessories

_____	K-2B	Poly-Vance Sink Cutting Board for 14" x 16" Bowls
_____	K-2C	Poly-Vance Sink Cutting Board for 16" x 20" Bowls
_____	K-2D	Poly-Vance Sink Cutting Board for 18" x 24" Bowls
_____	K-2E	Poly-Vance Sink Cutting Board for 20" x 20" Bowls
_____	K-2F	Poly-Vance Sink Cutting Board for 24" x 24" Bowls
_____	K-2J	Poly-Vance Sink Cutting Board for 18" x 18" Bowls
_____	K-4	Lever Drain Bracket
_____	K-5	Lever Drain
_____	K-12	Deck Mounted Soap Dispenser
_____	K-15	Lever Drain With Overflow
_____	K-50	8" Deck Mounted 4" O.C. Swing Spout Faucet
_____	K-50OMIT	Omit Swing Spout
_____	K-52	3 1/2" Spout Deck Mounted 4" O.C. Gooseneck Faucet
_____	K-52OMIT	Omit Swing Spout Gooseneck Faucet
_____	K-53	12" Deck Mounted 4" O.C. Swing Spout Faucet
_____	K-54	8-1/4" Water Filler Faucet
_____	K-54A	12" Water Filler Faucet

_____	K-55	8 1/2" Spout 4" O.C. Deck Mounted Gooseneck Faucet
_____	K-60	4" O.C. Splash Mounted Gooseneck Faucet
_____	K-62	X.H.D. 4" O.C. Deck Mounted Gooseneck Faucet
_____	K-105	14" Splash Mounted 8" O.C. Faucet
_____	K-112	Extra Heavy Duty 12" Splash Mounted Faucets
_____	K-316-LUHA	Wrist Handles For Splash Mounted Faucets
_____	K-350	Residential Finish & Packaging
_____	K-452	6" x 9" Control Bracket
_____	K-453	14" x 16" Control Bracket
_____	K-460	Installation Of Disposal Cone w/ 6" x 9" Control Bracket
_____	K-461	Installation Of Collar w/ 6" x 9" Control Bracket
_____	K-470	14" Deep Bowls
_____	K-472	Faucet Hole Revision
_____	DTA-100	Prerinse Basket for 20" x 20" Bowls
_____	DTA-125	Prerinse Basket for 16" x 20" Bowls



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

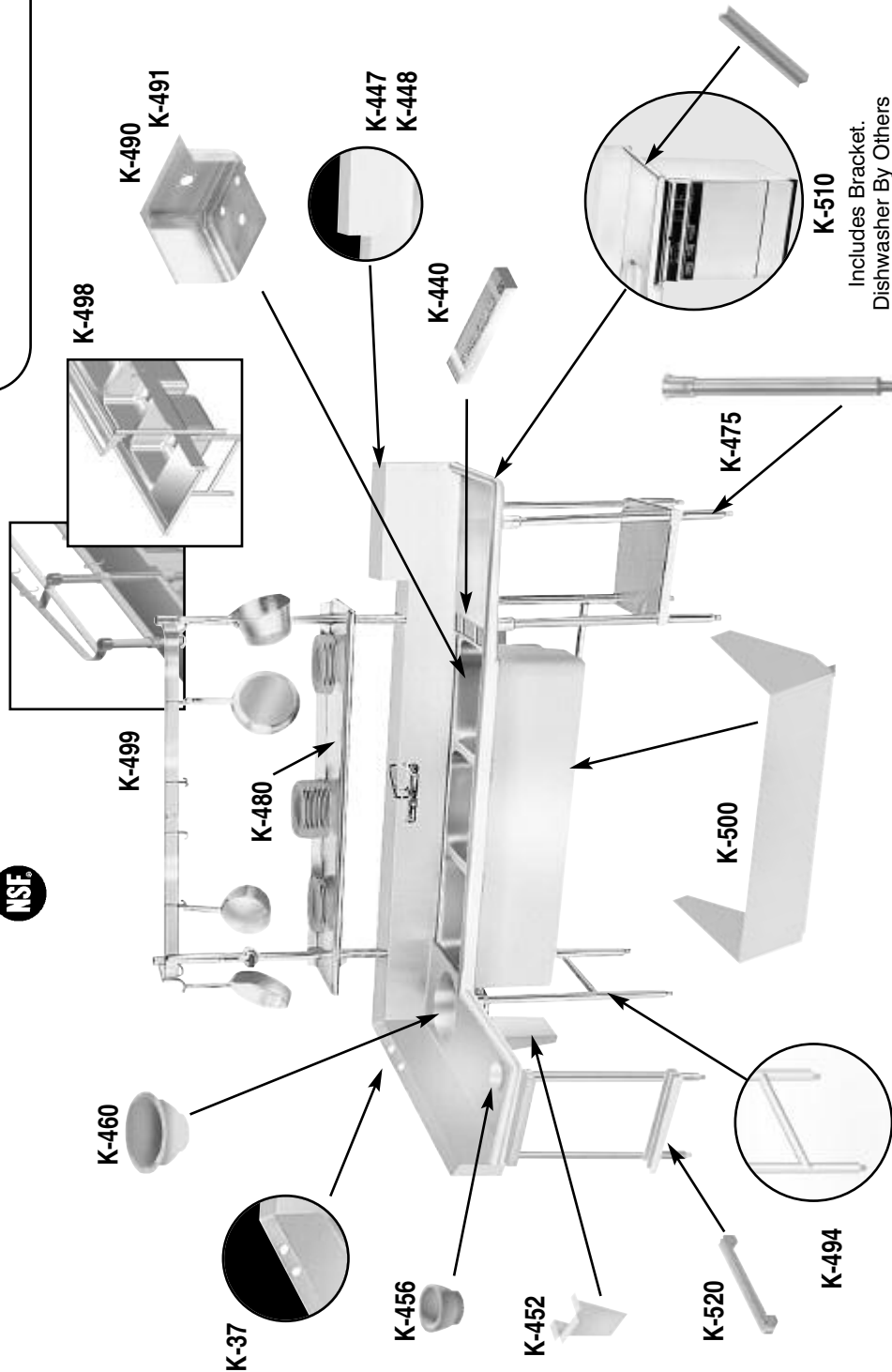
Email: smartfab@advancetabco.com or Fax: 631-586-2933

SMART SINK MODIFICATIONS



Item #: _____

Project #: _____



K-510
Includes Bracket.
Dishwasher By Others

NEW YORK
(800) 645-3166
Fax: (631) 242-6900

GEORGIA
(800) 832-1218
Fax: (770) 775-6625

TEXAS
(800) 527-0353
Fax: (972) 932-4795

NEVADA
(800) 446-8684
Fax: (775) 972-1578

**For Assistance with
Smart Modifications & Accessories Call:**

1-800-498-6634 Fax: 631-586-2933

smartfab@advancetabco.com

ADVANCE TABCO
SMART FABRICATION™
www.advancetabco.com

SMART SINK MODIFICATIONS & ACCESSORIES

SMART MODIFICATIONS

QTY.		QTY.	
___	K-23 Welded Set-Up/Crated	___	K-470 Modify Bowl Depth
___	K-24 Shell Crating	___	K-472 Faucet Hole Revision
___	K-37 Anti-Siphon Vacuum Breaker Holes	___	K-473 Working Height Revision
___	K-57 Welded field Joint (Welded in field by others)	___	K-476 Punch for Over Flow Holes (Only)
___	K-77 Splash Cutout (Pipe Chase)	___	K-479 Undershelf Under Drainboard
___	K-106 Mirror Highlite Edge for Sink	___	K-480 Stainless Steel 12" Wide Shelf (min. of 3 ft.)
___	K-440 Waste Trough furnished with a 2" deep removable basket	___	K-489 Provision for Pot Washer (for a "Kewanee" only)
___	K-447 High Backsplash up to 18"	___	K-490 Provision for Pot Washer (For a "Wells-PW-106" only)
___	K-448 High Backsplash up to 13"	___	K-491 Provision for Hatco Heater
___	K-450 Extra Drainboard	___	K-495 Turn Down Backsplash
___	K-451 Drainboard Corner Turn	___	K-498 Tubular Overshelf 12' wide (min. 3 ft.)
___	K-452 Control Bracket 6 x 9	___	K-499 Stainless Steel Pot Rack
___	K-453 Control Bracket 14 x 16	___	K-500 Stainless Steel Apron to cover sink bowls
___	K-454 Drainboard or Sink Sidesplash	___	K-508 Special Sizing Charge
___	K-456 Scrap Block Installed	___	K-510 Prepare Sink for Undercounter Dishwasher (24" drainboard or larger)
___	K-460 Installation of Disposal Cone with 6 x 9 Control Bracket, Faucet Holes (Cone supplied by others)	___	K-520 Poly Board Holder
___	K-461 Install Collar with 6 x 9 control bracket (Collar supplied by others)	___	K-550 Stainless Steel Tubular Rack Storage

ACCESSORIES

QTY.		QTY.	
___	K-2C 5/8" Poly-Vance Sink Cutting Board For 16"x20" Bowls	___	K-455G Stainless Steel Sink Cover 20"x28"
___	K-2D 5/8" Poly-Vance Sink Cutting Board For 18"x24" Bowls	___	K-457 Replacement Rubber Scrap Block (See K-456 for install cost)
___	K-2E 5/8" Poly-Vance Sink Cutting Board For 20"x20" Bowls	___	K-474 16 ga., '304' Series S/S Legs with S/S Feet.
___	K-2F 5/8" Poly-Vance Sink Cutting Board For 24"x24" Bowls	___	K-475 S/S Legs with S/S Feet
___	K-3 Poly-Vance Cutting Board (5/8" Thick)	___	K-478 Stainless Steel Bullet Foot
___	K-30 Faucet Wall Mounting Bracket	___	K-488 Flanged S/S Bullet Foot
___	K-397 Wall Bracket for Regaline Sink (Must use K-495)	___	K-493 16 ga., '304' Series Stainless Steel Welded Leg Assembly with Stainless Steel Feet
___	K-455A Stainless Steel Sink Cover 10"x14"	___	K-494 S/S Welded Leg Assembly with S/S Feet
___	K-455B Stainless Steel Sink Cover 14"x16"	___	K-496 Leg Assembly For Grease Trap with Adjustable Cross-Bracing and S/S Feet (For Grease Traps with 15" Height or less. Consult factory for larger grease traps)
___	K-455C Stainless Steel Sink Cover 16"x20"		
___	K-455D Stainless Steel Sink Cover 18"x24"		
___	K-455E Stainless Steel Sink Cover 20"x20"		
___	K-455F Stainless Steel Sink Cover 24"x24"		



**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 40.1 - DECK MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0225-CR

Pantry Faucet, double, deck mount, 4" centers, 12" swing nozzle, ceramas cartridges

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0425-M	Supply Nipple Kit, includes (1) 1/2" NPT x 2" long inlet supply nipple, (1) 1/2" locknut washer & (1) 1/2" locknut, brass (2 each per master pack)



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
B-0225-CR

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ADA Compliant

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

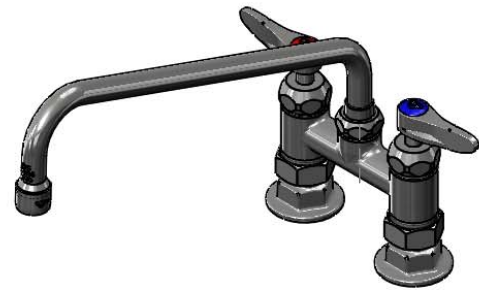
Customer/Wholesaler _____

Contractor _____

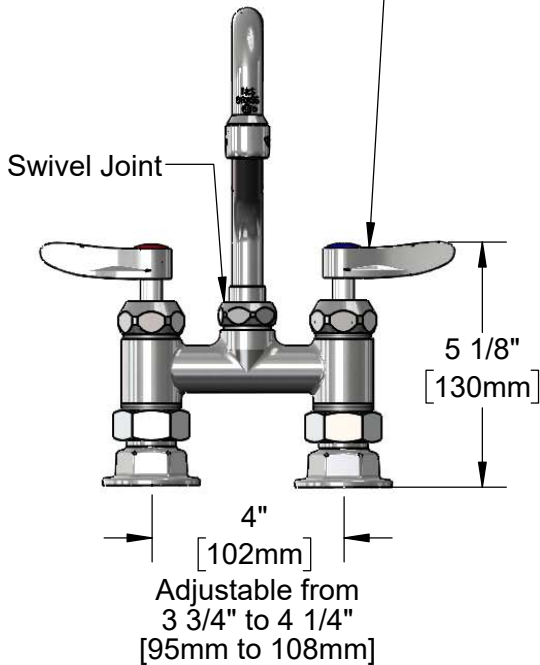
Architect/Engineer _____



12" Swing Nozzle w/
 Stream Regulator Outlet.
 Rigid Conversion Requires
 014200-45 Lock Washer
 (Included)



Quarter-Turn
 Cerama Cartridges w/
 Check Valves &
 Lever Handles w/
 Color Coded Indexes



Mounting Surface

Ø 2" [51mm]
 Flanges w/
 1/2" NPT
 Female Inlets

Product Specifications:

4" Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)
 ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0225-CR

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Full Flow Stream Regulator, 55/64-27
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	018506-19NS	Blue Button Index, Press-in
8	000925-45	Lab Handle Screw
9	001638-45NS	Lever Handle (New Style)
10	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
11	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
12	001019-45	Coupling Nut Washer
13	00AA	1/2" NPT Female Eccentric Flange
14	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
15	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
16	001193-19NS	Red Button Index, Press-in

Product Specifications:
4" Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0425

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

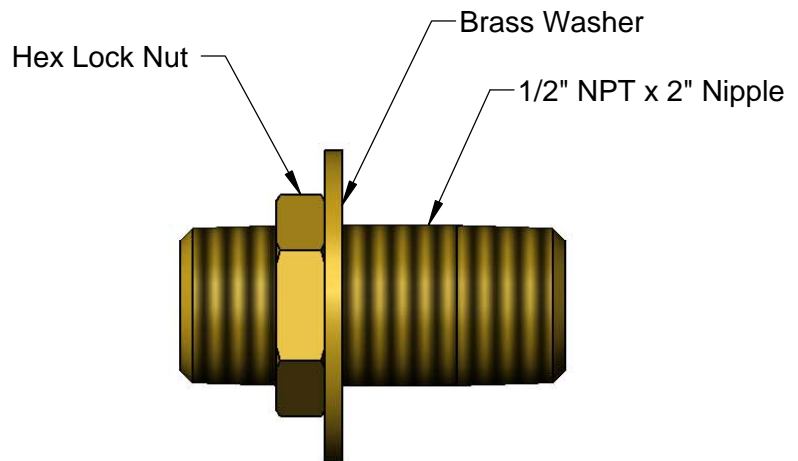
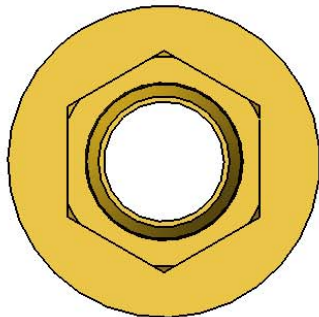
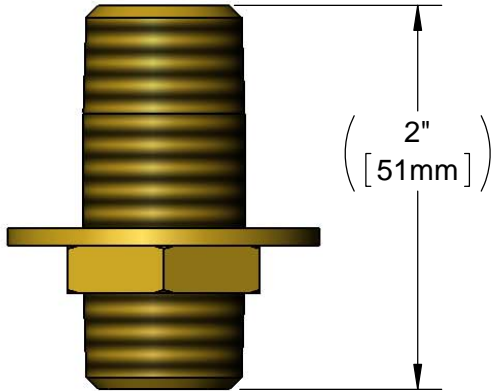
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
1/2" NPT Inlet Supply Nipple Kit

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 41 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 42 - SPARE NO.

<Spare No.>



Submittal Sheet

6/18/2018

ITEM# 43 - WALK-IN COOLER (1 EA REQ'D)

Kolpak

Overall Dimensions: 7'-9" x 6'-10" x 8'-6 1/4"

Interior Dimensions: 7'-1" x 6'-2" x 7'-10 5/8"

Walls: 4" Class 1 - Foamed in place Urethane

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Ceiling: 4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Floor Application: 4" Class 1 - Foamed in place Urethane

Type: Standard 1000# ERA

Finish: Aluminum - Smooth Aluminum .100

Compartment Accessories:

Qty UoM Description

1 ea Light Fixture - Kason 1810LC LED 48IN 120/230V 50/60HZ (Diode Strips)

1 ea 550007924

Pre-charged Lines, 403/8X 5/8R404A (Ship Loose)

Door: 34" x 78" Left Swing Out

Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

Frame: Exterior: Galvalume - Embossed 26 Ga Kickplate, Alum .063 Diamond Tread 36" High

Interior: Galvalume - Embossed 26 Ga Kickplate, Alum .063 Diamond Tread 36" High

Plug: Exterior: Galvalume - Embossed 26 Ga

1 ea Handle - Kason 28 with Locking Assembly (STD)

1 ea Door Closer - Kason 1098 w/Cover & Hook (STD)

1 ea Thermometer - 2 inch Dial w/6' Lead (STD)

1 ea Switch - Pilot Light Included UL (STD)

2 ea Hinge - Kason 1345 Adjustable / Spring Assisted (STD)

1 ea Ramp - Interior 34x20

2.83 lf Threshold, Stainless Steel 14 ga

1 ea Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)

1 ea Heater Wire, 1 Watt / FT



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 44 - EVAPORATOR COIL (1 EA REQ'D)

Kolpak

included with item 45

<Included>

***Submittal Sheet***

6/18/2018

ITEM# 45 - CONDENSING UNIT (1 EA REQ'D)

Kolpak

1 ea KPCL49MOP-2E

PCL49MOP-2E, 208-230/60/1, 1/2HP, R404A, Pre-Charged with Lines,
Air-Cooled, Hermetic Medium Temp Standard Compressor Unit, Amps:
5.7, Ambient Temperature: 100

Includes Fan Cycle Controls, Amps: 5.7, Ambient Temperature: 100

1 ea KAM16-052-1EC-PCL-4

AM16-052-1EC-PCL-4, 115/60/1, R404A, Medium Temp, Air Defrost,
Standard Unit Cooler, Amps: 0.8


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 46 - WIRE SHELVING (16 EA REQ'D)

Olympic J1836K

Shelf, wire, 18" x 36", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 13)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	4	J1848K	Shelf, wire, 18" x 48", green epoxy finish with chromate substrate, NSF
Olympic	20	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 47 - REACH-IN FREEZER (1 EA REQ'D)

Turbo Air M3F72-3-N

M3 Freezer, reach-in, three-section, 65.8 cu. ft., exterior LED digital thermometer, door open beep, self-diagnostic monitoring system, hot gas condensate system, smart fuzzy defrost, automatic fan motor delays, door pressure release, LED interior lighting, self-cleaning condenser device, (3) hinged solid doors with recessed handle & locks, (9) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel floor, top mount self-contained compressor, R290 Hydrocarbon refrigerant, 3/4 HP, 115v/60/1-ph, 7.9 amps, NEMA 5-15P, ETL-Sanitation, cETLus, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard (please contact factory to check availability before placing an order)
Turbo Air	1		Must specify door hinging
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

 REFRIGERATOR MANUFACTURER Turbo air more durable, efficient, beautiful	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com	Project :
		Model # :
		Item # : Qty :
		Available W/H :
		Approval :

Solid Door Freezer

Reach-In Top Mount
M3 Series

FEATURES & BENEFITS

Model : M3F72-3-N
M3F72-3-N-AL(-AR)

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system

- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo Freeze).
- Smart defrost system will defrost as needed.
- Automatic evaporator fan motor delays.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Stainless steel exterior

The Turbo Air M3 freezer model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

Door pressure release device

Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

LED interior lighting

Adjustable, heavy duty, PE (polyethylene) coated wire shelves

High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

Top mount compressor

Freezer holds -10°F ~ 0°F for the best in frozen food preservation



Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

- M3F47-2-N: Left hinged + Right hinged
- M3F47-2-N-AL: All left hinged
- M3F47-2-N-AR: All right hinged




Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H [†] (inches)
M3F72-3-N(-AL)/(-AR)	3	65.8	9	3/4	7.9	571	77 ³ / ₄ x 30 ³ / ₄ x 78

Solid Door Freezer

Reach-In Top Mount
M3 Series

Model : M3F72-3-N(-AL)/(-AR)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	7.9
Compressor HP	3/4
Feed Wires with Ground	4
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	3
# of Racks Accepted	3
Net Capacity (cu. ft.)	65.8
Ext. Length Overall (in.)	77 ³ / ₄ (1975mm)
Ext. Depth Overall (in.)*	30 ³ / ₄ (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	73 ⁷ / ₈ (1877mm)
Int. Depth Overall (in.)	26 ¹ / ₂ (675mm)
Int. Height Overall (in.)	60 ⁵ / ₈ (1539mm)
# of Shelves	9
Shelf Size (L x D) (in.)	23 x 23 ¹ / ₂ (Left/Right)
	25 ¹ / ₄ x 23 ¹ / ₂ (Middle)
Gross Weight (lbs.)	571

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 2" for rear condensate enclosure.

† Height does not include 5" for caster height.

■ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

■ STANDARD FEATURES

- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

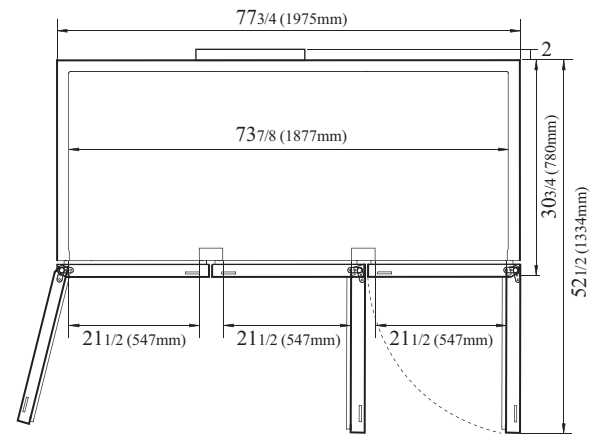
■ OPTIONAL ACCESSORIES

- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101 (Left/Right), G8F1800201 (Middle)
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

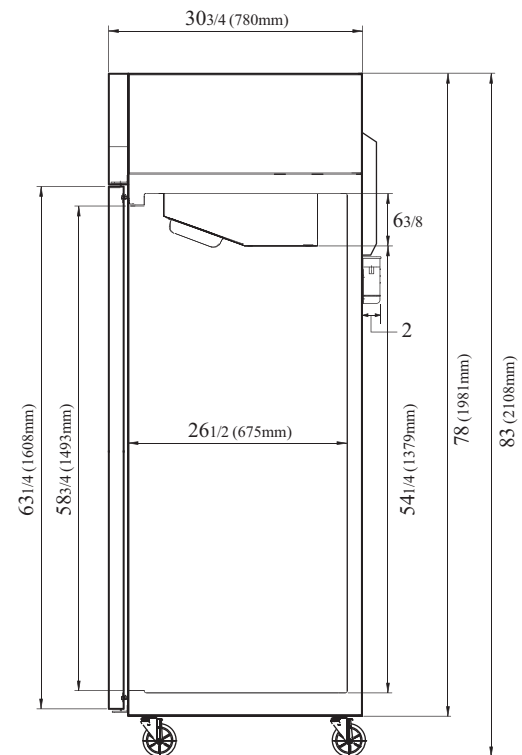
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PLAN VIEW

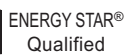
(unit : inch)



TOP VIEW



SIDE VIEW



- Turbo Air : 800-627-0032
- GK : 800-500-3519
- Warranty : 800-381-7770
- AC : 888-900-1002




THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 48/49 - ICE MAKER, CUBE-STYLE (1 EA REQ'D)

Scotsman C0830SA-32

Prodigy Plus® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 905 lb/24 hours at 70°/50° (718 lb AHRI certified at 90°/70°), stainless steel finish, small cube size, 208-230v/60/1-ph, 10.2 amps, cULus, NSF, CE

ACCESSORIES

Mfr	Qty	Model	Spec
Scotsman	1		NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
Scotsman	1		3 year parts & labor warranties
Scotsman	1		5 year parts & labor warranties on Evaporator
Scotsman	1		5 year parts on compressor & condenser
Scotsman	1	B842S	Ice Bin, top-hinged front-opening door, 778 lb application capacity, for top-mounted ice maker, polyethylene liner, metallic finish exterior, includes 6" legs, NSF
Scotsman	1		3 year parts & labor warranties
Scotsman	1	KBT29	Bin Top Kit, for 30" modular cubers on B842S, BH801 bin
Scotsman	1	AP2-P	AquaPatrol™ Plus Water Filtration System, double system, 4.2 gallons per minute max flow, designed for cubers up to 650 lb, and for flakers, nuggets & nugget dispensers up to 1,200 lb, cULus, NSF



C0830 - 800lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine

The world's smartest cuber.

As the world's only self-monitoring cuber, the new Scotsman Prodigy Plus® cube ice machines make it easier than ever to maintain your equipment and save money. Whether it's the advanced ice level control or an optional feature board for quick diagnostics, this is ice-making re-imagined. And with intuitive technology like AutoAlert™ indicator lights, a reduced operational footprint and easy-access service from the front panel, Prodigy Plus® cubers are simply the smartest, most reliable way to create fresh-tasting ice — every time.



The Prodigy Plus® difference.

- AutoAlert™ indicator lights for better visibility
- Operational footprint among the industry's smallest
- Industry-exclusive QR code instantly connects users to service information and warranty history
- One-touch cleaning reduces labor costs and saves time
- Front-located air filter for more efficient operation
- Self-aligning front panel for easy access to key components
- Patented WaterSense purge control automatically reduces scale buildup
- Patented Harvest Assist efficiently moves cube ice to the bin
- Smart-Board™ advanced feature module available for additional diagnostic capabilities
- Optional Vari-Smart™ ice level control allows operators to customize ice levels
- Antimicrobial protection guards internal surfaces between cleanings
- A full range of water- and energy-saving features

C0830 - 800lb Cube Ice Machine



24 Hour Volume Production

Air Cooled		Remote		Water Cooled	
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C
905/411 lb/kg		718/326 lb/kg	870/395 lb/kg		924/420 lb/kg



B530P



B530S



Modular Bin Options

Model Number*	Dimensions W" x D" x H"	Bin Application		Ship Weight lb/kg
		Capacity lb/kg	Finish	
B530P	30 x 34 x 44**	536/244	Poly	110/50
B530S	30 x 34 x 44**	536/244	Metallic	150/68
B842S	42 x 34 x 44**	778/353	Metallic	190/86



B842S

* Contact Scotsman for bin top requirements. ** Add 6" Height for bin legs.



Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube
7/8" x 7/8" x 3/8"
(2.22 x 2.22 x .95 cm)



Medium Cube
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Certification

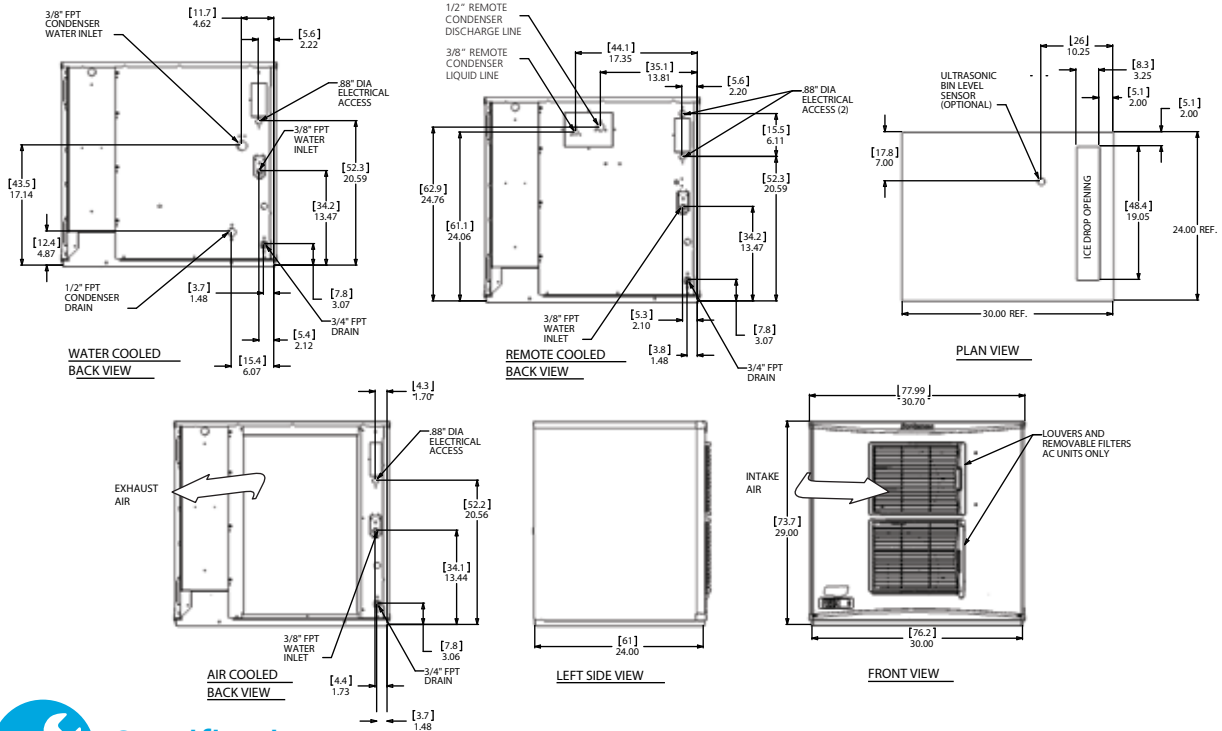


Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

C0830 - 800lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine



Specifications

Model Number	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)		
							Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)	
Cube Size: medium or small									
MEDIUM	C0830MA-3	Air	208-230/60/3	15	3	8.4	4.99	18.0/68.2	-
	C0830MA-32	Air	208-230/60/1	15	2	10.2	4.99	18.0/68.2	-
	C0830MR-32	Remote	208-230/60/1	15	2	10.0	4.70	18.4/69.8	-
	C0830MW-32	Water	208-230/60/1	15	2	9.0	4.00	18.9/71.7	136.0/515.7
LARGE	C0830SA-3	Air	208-230/60/3	15	3	8.4	4.99	18.0/68.2	-
	C0830SA-32	Air	208-230/60/1	15	2	10.2	4.99	18.0/68.2	-
	C0830SR-32	Remote	208-230/60/1	15	2	10.0	4.70	18.4/69.8	-
	C0830SW-32	Water	208-230/60/1	15	2	9.0	4.00	18.9/71.7	136.0/515.7



All Models

Dimensions (W x D x H):

Unit: 30" x 24" x 29"
(76.2 x 61.0 x 73.7 cm)

Shipping Carton: 33.5" x 27.5" x 34"
(85.1 x 69.9 x 86.4 cm)

Shipping Weight: 220 lb / 100 kg BTUs per hour: 13,700

Refrigerant: R-404A



Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
ERC311-32	Remote condenser for C0830xR, 208-230/60/1 - Consult remote condenser spec sheet for details
BRTE10	10ft (3.0 m) line set, brazing required
BRTE25	25ft (7.6 m) line set, brazing required
BRTE40	40ft (12.2 m) line set, brazing required
BRTE75	75ft (22.9 m) line set, brazing required
KPAS	Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N
KPPSA329	Prodigy Plus® Side Air Flow Kit for C0830 and C1030

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.

C0830 - 800lb Cube Ice Machine

Scotsman[®]

B322S, B330P, B530P/S, B842S, B948S - Storage Bins
Modular Storage Bins



B530S show with optional KLP8S legs.

Features

- New sleek, contemporary styling. A perfect match to Prodigy Plus[®] cube ice machines and other Scotsman ice machines.
- Convenient, built-in scoop holder.
- Easily removable baffle, no tools required for cleaning.
- Lightweight.
- Unique recessed drain fitting for maximum installation flexibility.
- Corrosion resistant.
- Spring loaded door with hidden hinges for easy opening and closing (except for B230P).
- Available in metallic finish or durable rotocast plastic.
- Ice scoop included.



Certification



Storage Capacity

B322S	B330P	B530P/S	B842S	B948S
Application Capacity	Application Capacity	Application Capacity	Application Capacity	Application Capacity
370/168 lb/kg	344/156 lb/kg	536/244 lb/kg	778/353 lb/kg	893/406 lb/kg

Application capacity is based on 90% of total volume in cubic feet x 34 lb/ft³



Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.



Bin Interior

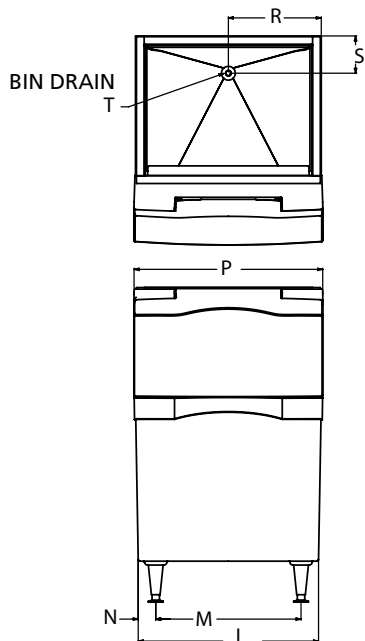
The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.



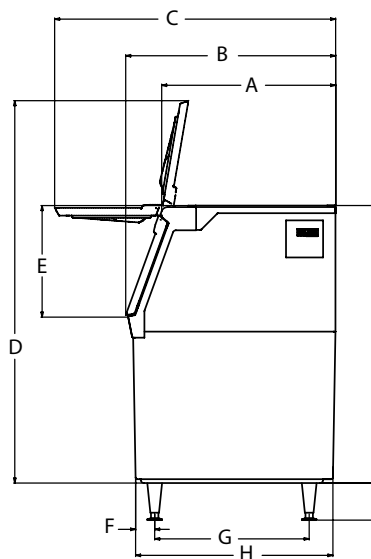
Warranty

- 3 years parts and labor on all components.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

B322S, B330P, B530P/S, B842S, B948S - Storage Bins



Installation Note: Allow 6" space at back for utility connections.



Dimensions

Model #	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T
B322S	28.23	34	45.5	61.24	18	3.88	25	32.75	44	6	22	15.5	3.25	22.5	11	6	.75 NPT
B330P	28.15	34	45.5	47.24	18	3.33	25	32.42	31	6	30	23.5	3.08	30.5	15	6	.75 NPT
B530P/S	28.15	34	45.5	61.24	18	3.09	25	31.93	44	6	30	23.5	2.83	30.5	15	6	.75 NPT
B842S	28.07	34	45.5	61.87	18	3.88	25	32.75	44	6	42	35.5	3.25	42.5	21	6	.75 NPT
B948S	28.05	34	45.5	61.24	18	3.88	25	32.75	44	6	48	41.5	3.25	48.5	24	6	.75 NPT



Overall Dimensions

Model #	Carton (W x D x H)*
B322S	22" x 34" x 44"
B330P	30" x 34" x 31"
B530P	30" x 34" x 44"
B530S	30" x 34" x 44"
B842S	42" x 34" x 44"
B948S	48" x 34" x 44"

* Add 6" Height for bin legs.



Accessories*

Model Number	Description
KBC 1	Kit, bit casters for B530S, B842S, B948S and SB380.** Not for use with B322S or SB480 when using extensions.
KBC1P	Kit, bin casters for B330P and B530P.**
KLP7	Kit, legs, 6", flanged feet, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
KLP8S	Kit, legs, 6", stainless steel, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
BGS10	Bagger, hooks on any bin.
KBAG	Kit, bags, 1000, for BGS10.
KSEALER	Kit, tape sealer, for BGS10.
KTAPE	Kit, tape, 180 ft. roll, for BGS10.
KHOLDER	Kit, scoop holder, stainless steel.

**3.5" Diameter, 2 locking, raises bin 4.5".



Shipping Information

Model #	Carton (W x D x H)	Weight (lb/kg)
B322S	26" x 36" x 49"	140/64
B330P	33" x 36" x 35"	90/41
B530P	33" x 37" x 49"	110/50
B530S	33" x 37" x 49"	150/68
B842S	45" x 36" x 49"	190/86
B948S	51" x 36" x 49"	209/95

B322S, B330P, B530P/S, B842S, B948S - Storage Bins



Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems

Features

SSM Plus

- Extends the life of your Scotsman machine and provides cleaner, more consistent ice.
- Now with AquaArmor with AgION®, a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold and slime on ice machine surfaces, preventing premature clogging.
- Ultrafine half-micron filtration, combined with food-grade polyphosphate, assures that chlorine, off-tastes, odors and particles stay out of your ice.
- Filtration can reduce unscheduled water-related maintenance calls by as much as 40%.
- Easy to install and maintain.

AquaPatrol Plus®

- Leaves chlorine in water to keep machine cleaner longer.
- Polyphosphate feed to inhibit scale build up.
- Easy to install and maintain.
- Tighter pore size now eliminates more undesirable compounds.
- New smaller footprint gives operations more flexibility.

NSF International Standards

Standard No. 42: Aesthetic Effects

Chemical Unit

- Chlorine reduction, class 1
- Taste and odor reduction

Mechanical Filtration Unit

- Particle reduction, class 1
- 99.9% reduction of particles
- 1/2 micron and larger sizes

Standard No. 53: Health Effects

Mechanical Filtration Unit

- Turbidity reduction
- Cyst reduction
- Asbestos reduction

The SSM and AquaPatrol Plus filter and replacement cartridge have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local law and regulations. Do not use where the water is micro-biologically unsafe, or with water of unknown quality without adequate disinfection before or after the unit. Can be used on water that may contain filterable cysts.



SSM3-P



AP3-P

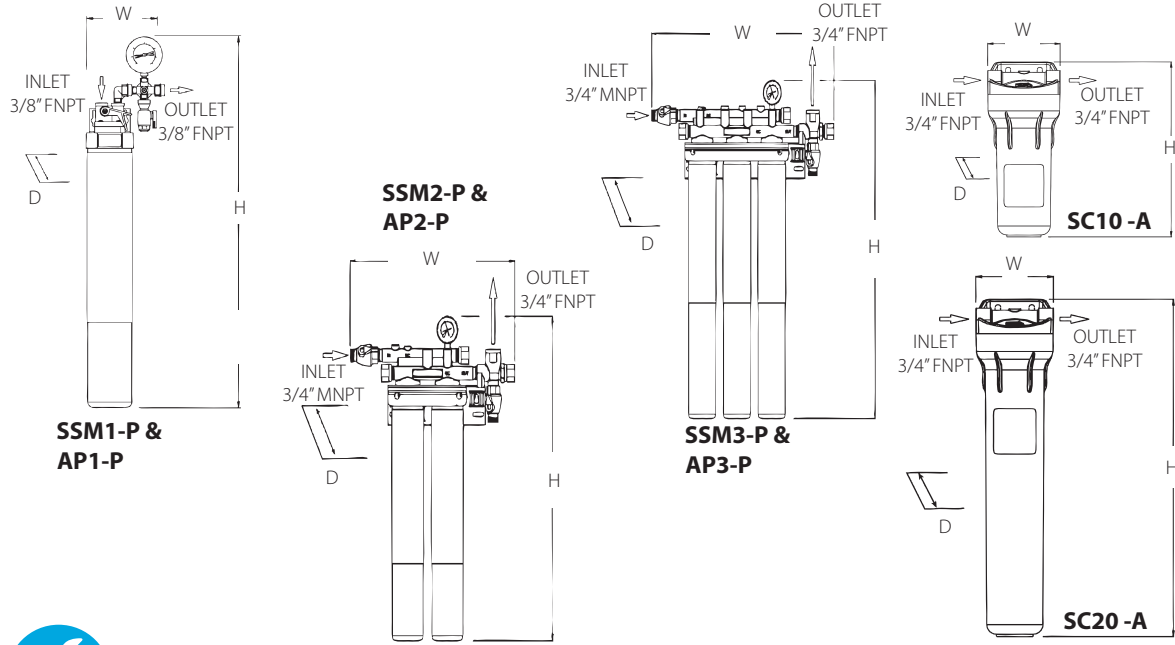


Certification



Warranty

- 5 years on manifold parts only
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor



Specifications

Model Number	Dimensions			Description	Maximum Flow (gallons/minute)	
	W	D	H			
SSM Plus	SSM1-P	5.6	4.75	30.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	1.67
	SSM2-P	16.6	5.5	29.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	3.34
	SSM3-P	21	5.5	29.26	Triple System for Cubers over 1,300 lb (544 kg)	5.01
AquaPatrol Plus®	AP1-P	5.6	4.75	21.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	2.1
	AP2-P	16.6	5.5	19.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	4.2
	AP3-P	21	5.5	19.26	Triple System for Cubers over 1,300 lb (544 kg)	6.3
Coarse Pre-Filters	SC10-A	5.16	5.5	12.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	5
	SC20-A	5.16	5.5	22.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	10



Shipping

Model Number	Dimensions	Weight (lb/kg)
SSM1-P:	21" x 10" x 6"	7/3
SSM2-P:	26" x 16" x 13"	11/5
SSM3-P:	26" x 16" x 13"	16/7
AP1-P:	10" x 21" x 6"	7/3
AP2-P:	16" x 26" x 13"	11/5
AP3-P:	16" x 26" x 13"	16/7
SC10-A:	6" x 6" x 17"	5/2
SC20-A:	6" x 6" x 26"	11/5



Accessories

Model Number	Description
SC10RC40	SC10 Replacement Filter (package of 40)
SC20RC20	SC20 Replacement Filter (package of 20)
SSMRC1	Replacement Cartridge for SSM Plus (package of 1)
SSMRC6	Replacement Cartridge for SSM Plus (package of 6)
APRC6-P	Replacement Cartridge for AquaPatrol Plus® (package of 6)
APRC1-P	Replacement Cartridge for AquaPatrol Plus® (package of 1)

Scotsman recommends all ice machines have water filtration.



Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)

Specifications and design are subject to change without notice.

Water Filters



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 50 - MOP SINK (1 EA REQ'D)

OTHERS

<By Plumber>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 51 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 52 - SPARE NO.

<Spare No.>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 53 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-24

Shelf, wall-mounted, 24"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 15)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-22A	Square edge on overshelf or wall shelf

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 54 - WIRE SHELVING (8 EA REQ'D)

Olympic J2430K

Shelf, wire, 24" x 30", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 13)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	8		1 year warranty against manufacturing defects
Olympic	8		7 year warranty against rust and corrosion
Olympic	8	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 55 - DISHTABLE SORTING SHELF (1 EA REQ'D)

Advance Tabco DT-6R-12

Sorting Shelf, wall mounted, traditional design, 42"W, accommodates (2) full size dish racks, solid end brackets, stainless steel, NSF



DISHTABLE SORTING SHELVES



Item #: _____ Qty #: _____

Model #: _____

Project #: _____

TRADITIONAL DESIGN

FEATURES:

A solid die formed wall mounted rack shelf with solid end brackets.

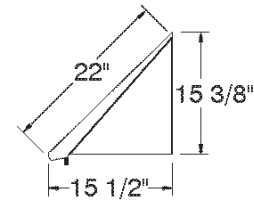
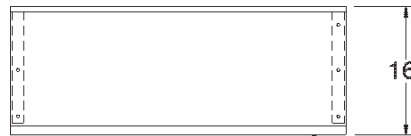
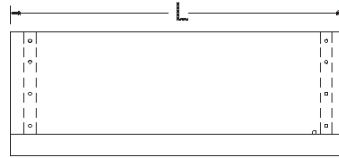
CONSTRUCTION:

TIG-welded with exposed areas blended to a satin finish.

MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

Shelf is 16 gauge type 300 series stainless steel.



MODEL #	# of Racks	L	Wt
DT-6R-11	1	22"	20 lbs.
DT-6R-12	2	42"	30 lbs.
DT-6R-13	3	62"	40 lbs.
DT-6R-14	4	82"	50 lbs.



KD TUBULAR DESIGN

FEATURES:

A dual purpose open tubular design wall mounted rack shelf with solid end brackets bolted in field. Unit completely knock down.

CONSTRUCTION:

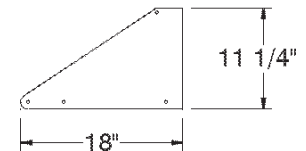
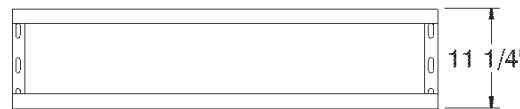
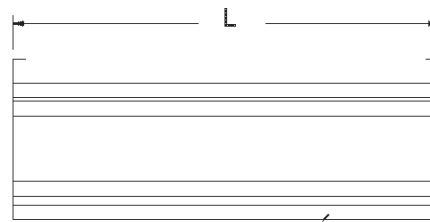
No welds. Unit is supplied with assembly hardware.

MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

Tubing is 1 5/8" diameter stainless steel 18 gauge tubing.

Stainless steel bolts (included).



MODEL #	# of Racks	L	Wt
DT-6R-21	1	22"	15 lbs.
DT-6R-22	2	42"	23 lbs.
DT-6R-23	3	62"	30 lbs.
DT-6R-24	4	82"	38 lbs.



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TEXAS
Fax: (972) 932-4795

NEVADA
Fax: (775) 972-1578


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 56 - SOILED DISHTABLE (1 EA REQ'D)

Advance Tabco DTS-S70-72R

Straight-Soil Dishtable, right-to-left, 10-1/2"H backsplash, with pre-rinse sink, stainless steel legs, with crossrails, 71"W, 16/304 stainless steel

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1		SPECIFY DISH MACHINE BRAND & MODEL to ensure proper fit, refer to attached document (AQ only) or consult www.advancetabco.com for compatibility listing. Certain dish machines require modifications at additional cost not shown here
Advance Tabco	1	DTA-60	Pre-Rinse Slide Bar, for 20"W x 20"D fabricated sink bowls
Advance Tabco	1	K-461	Install collar, with 8" x 12" control bracket
Advance Tabco	1	K-37	Anti-Siphon vacuum breaker holes



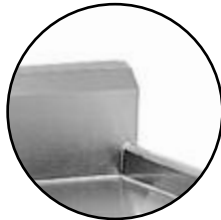
STAINLESS STEEL
DISHTABLES
SOIL STRAIGHT

NEW Tile Edge Design



SPEC-LINE
DTS-S30-60L Shown

10-1/2" EXTRA LARGE
Bold Looking Backsplash
with 2" return and tile edge



Item #: _____ **Qty #:** _____
Model #: _____
Project #: _____

Spec-Line: 14 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

UPGRADED!
Standard: 16 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

Super Saver: 16 ga. 304 Series Stainless Steel Top.
Galvanized Legs with Plastic Bullet Feet.

FEATURES:

Tile edge for ease of installation.
STANDARD & SUPERSAVER SOIL section features 5" deep sink bowl.
SPEC-LINE SOIL section features 8" deep sink bowl.
Dishtable system consists of SOIL and CLEAN sections.
Table is furnished with 10-1/2" splash with a 2" return.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Stainless Steel Gussets welded to a stainless steel support channel.

MECHANICAL:

Faucet holes in SPLASH punched on 8" centers, faucet not included.
Waste drain is 1 1/2" IPS basket type and is included.

ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal sizing on all dishtables for ease of installation.

Nominal Size	"L"	14 Gauge 304 TOP	16 Gauge 304 TOP	16 Gauge 304 TOP	Approx. Wt.
		16 Ga. Stainless Steel Legs	Stainless Steel Legs	Galvanized Legs	
		SPEC-LINE	STANDARD	SUPER SAVER	
3 Ft.	35"	DTS-S30-36L or R	DTS-S70-36L or R	DTS-S60-36L or R	70 lbs.
4 Ft.	47"	DTS-S30-48L or R	DTS-S70-48L or R	DTS-S60-48L or R	85 lbs.
5 Ft.	59"	DTS-S30-60L or R	DTS-S70-60L or R	DTS-S60-60L or R	100 lbs.
6 Ft.	71"	DTS-S30-72L or R	DTS-S70-72L or R	DTS-S60-72L or R	115 lbs.
7 Ft.	83"	DTS-S30-84L or R	DTS-S70-84L or R	DTS-S60-84L or R	125 lbs.
8 Ft.	95"	DTS-S30-96L or R	DTS-S70-96L or R	DTS-S60-96L or R	135 lbs.
9 Ft.	107"	DTS-S30-108L or R	DTS-S70-108L or R	DTS-S60-108L or R	235 lbs.
10 Ft.	119"	DTS-S30-120L or R	DTS-S70-120L or R	DTS-S60-120L or R	290 lbs.
12 Ft.	143"	DTS-S30-144L or R	DTS-S70-144L or R	DTS-S60-144L or R	300 lbs.



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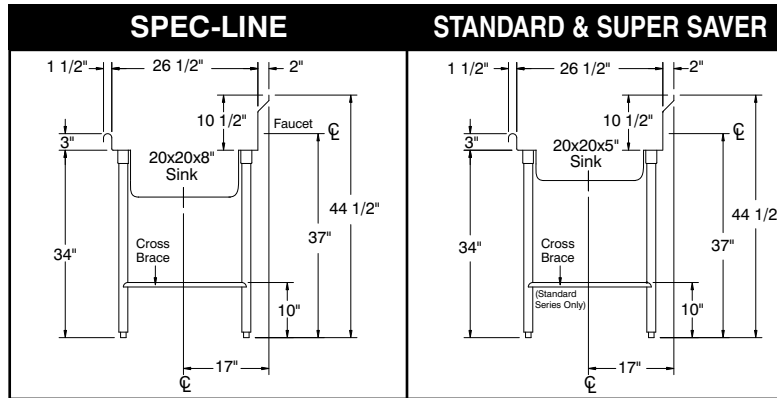
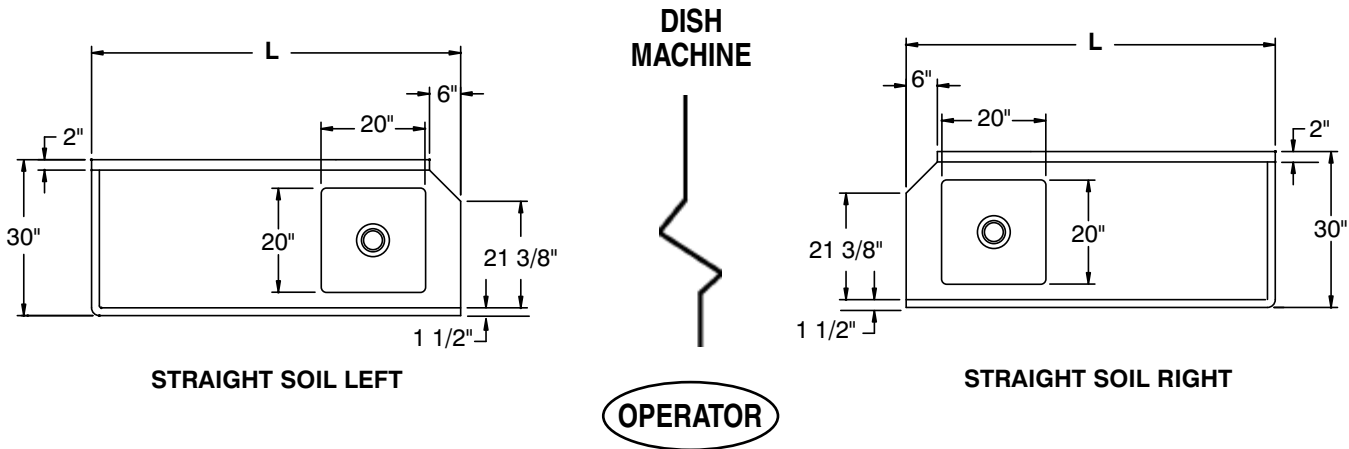
NEVADA
Fax: (775) 972-1578

DIMENSIONS and SPECIFICATIONS

TOL ± .500"

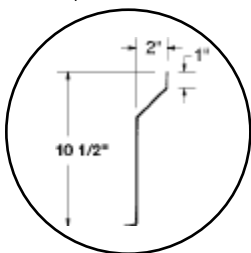
ALL DIMENSIONS ARE TYPICAL

SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT
 Dish Machine Compatibility Chart can be found on our website at www.advancetabco.com under "Product Support"



*CUSTOMIZE YOUR OWN SYSTEM
 by Ordering Optional Accessories from our
 PRODUCT & PRICE GUIDE*

Splash Detail

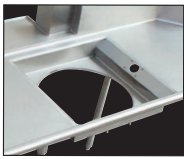


Description	SPEC-LINE	STANDARD	SUPER SAVER
Material	14 Ga. 304 Series	16 Ga. 304 Series	16 Ga. 304 Series
1 5/8" Dia. Legs	Stainless Steel	Stainless Steel	Galvanized
Gussets	Stainless Steel	Stainless Steel	Stainless Steel
Bullet Feet (1" adj.)	Stainless Steel	Stainless Steel	Plastic
Cross Bracing	Welded	Welded	Optional
Prerinse Bowl Depth	8"	5"	5"
Prerinse Basket	Included	Optional	Optional

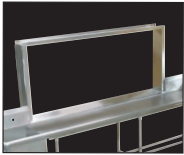


DISHTABLE MODS

Dishtable Modifications & Accessories



DTA-95



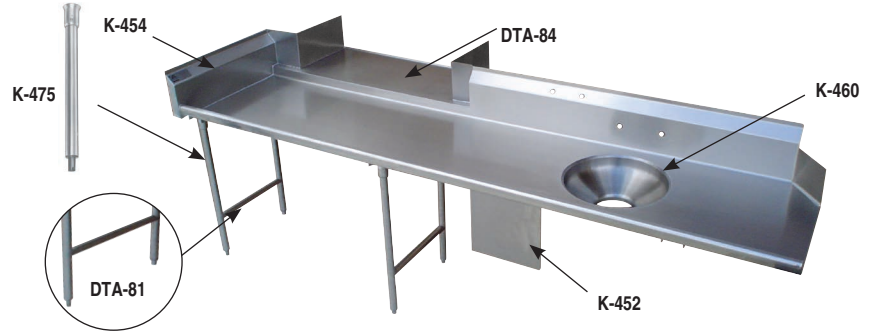
DTA-87



DTA-82



DTA-45



MODIFICATIONS

K-23	Welded Set-Up/Crated		
K-24	Shell Crating		
K-37	Anti-Siphon Vacuum Breaker Hole		
K-57	Welded Field Joint (Welded In Field By Others)		
K-76	Paint On Sound Deadening		
K-77	Splash Cut-Out (Pipe Chase)		
K-440	Waste Trough Installation Welded Into Table And Furnished With A 2" Deep Removable Basket		
K-452	Control Bracket 8" x 12"		
K-453	Control Bracket 14" x 16"		
K-454	Side Splash		
K-456	Scrap Block Installed (Includes Rubber Scrap Block)		
K-460	Disposal Cone Welded Into Table And Furnished With 8" x 12" Control Bracket & Faucet Holes (Supplied By Others)		
K-460A	Installation Of Disposal Cone With 14" x 16" Control Bracket, Faucet Holes (Cone Supplied By Others)		
K-461	Disposal Collar Welded Into Sink Bowl And Furnished With 8" x 12" Control Bracket (Supplied By Others)		
K-461A	Disposal Collar Welded Into Sink Bowl And Furnished With 14" x 16" Control Bracket (Supplied By Others)		
K-472	Special Faucet Hole Location		
K-495	Turn Down Backsplash (Incl. 2 Brackets. See K-397 For Add'l Sets)		
K-508A	Special Modification Charge		
K-550	Stainless Steel Tubular Rack Storage		
DTA-40	Drain Hole (For Sorting Table)		
DTA-45	Scrap Trough Welded To Dump Sink - Min. Scrap Trough Length Is 3'. Max. Length Is 8'. For 20" x 20" x 8" Bowl Spec-Line Soil S30 Series Only. - Consult Factory For Trough Lengths Exceeding 8 Feet		
DTA-46	Inside Mitered Corner		
DTA-66	Provision For Dishlanding On Straight Soil Table (Min 4')		
DTA-70	Install Booster Heater Brackets (Brackets By Others)		
DTA-72	Provision For Side Loader		
DTA-75	Provision For Limit Switch (Limit Switch By Others)		
DTA-76	Move Prerinse Sink To Conform To Dishmachine Requirements. Please Specify Machine When Placing Order		
DTA-78	Notch In Backsplash Return To Clear Handle Please Specify Machine When Placing Order		
DTA-81	S/S Welded Leg Assembly with S/S Feet		
DTA-82	15" x 20" x 8" Undercounter Dump Sink		
DTA-84	Simple Pass-Thru (Specify Wall Thickness - Min. Length 36")		
DTA-87	Pass-Thru Wall Frame (Specify Wall Thickness - Min. Length 36")		
DTA-95	Install Scrapper Top		
DTA-96	Install Trough Collector		
DTA-99A	16" x 20" x 12" Sink Bowls		
DTA-99B	20" x 20" x 12" Sink Bowls		
DTA-99C	10" x 14" x 5" Dump Sink		
DTA-99D	18" x 24" x 14" Sink		
DTA-99E	24" x 24" x 14" Sink		
DTA-106	Mirror Highlight To Dishtable Upgrade		

ACCESSORIES

K-4	Lever Drain Bracket	DTA-52	Pre-Rinse Slide Bar for 24" x 24" Fab. Sink Bowls
K-5	Twist Handle Operated Drain	DTA-55	Column Notch (Includes Splash)
K-15	Twist Handle Operated Drain With Overflow	DTA-56	Add'l Length On 59" Side Of Corner Or Straight Tables
K-397	Wall Brackets (2 Each. Brackets Included With K-495)	DTA-58	Pre-Rinse Basket w/ Slide Bar for 18" x 24" Fab. Sink Bowls
K-455C	Stainless Steel Sink Cover 16" x 20"	DTA-59	Pre-Rinse Basket w/ Slide Bar for 24" x 24" Fab. Sink Bowls
K-455E	Stainless Steel Sink Cover 20" x 20"	DTA-60	Preinse Slide Bar for 20" x 20" Fab. Sink Bowls
K-457	Replacement Rubber Scrap Block (See K-456 For Install Cost)	DTA-62	Preinse Basket For 20" x 20" Deep Drawn Bowls
K-475	Replacement S/S Leg With Stainless Steel Bullet Foot	DTA-63	Preinse Slide Bar For 20" x 20" Deep Drawn Bowls
K-478	Replacement Stainless Steel Bullet Foot	DTA-64	Preinse Slide Bar For 16" x 20" Fab. Sink Bowls
K-488	Flanged S/S Bullet Foot	DTA-65	Preinse Slide Bar For 16" x 20" Deep Drawn Bowls
K-550	Stainless Steel Tubular Rack Storage	DTA-67	Stainless Steel Rear Cross-Bracing (Factory Installed Only)
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)	DTA-69	Preinse Basket For 16" x 20" Deep Drawn Bowls
K-700D	12" High Removable Side Splash For Dishtables (Specify Model)	DTA-100	Preinse Basket with Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-53	SPEC-LINE Heavy Duty Prerinse Faucet	DTA-125	Preinse Basket with Slide Bar for 16" x 20" Fab. Sink Bowls
DTA-51	Pre-Rinse Slide Bar for 18" x 24" Fab. Sink Bowls	DTA-125A	Perforated Basket for DTA-82 Dump Sink



ADDITIONAL DISHTABLE ACCESSORIES

For More Faucet Options & Faucet Specs,
See Faucet Specifications

⚠ WARNING:
Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more info, visit www.p65warnings.ca.gov.

Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

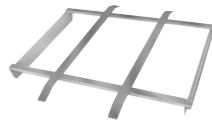
Model #	Fits Bowls	Wt.	Cu.
DTA-125	16" x 20" x 4"	9 lbs.	1
DTA-100	20" x 20" x 4"	12 lbs.	1
Large Size Baskets			
DTA-58	18" x 24" x 4"	11 lbs.	1
DTA-59	24" x 24" x 4"	20 lbs.	1



DTA-100 Shown

Prerinse Slide Bars For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-64	16" x 20"	7 lbs.	1
DTA-60	20" x 20"	9 lbs.	1
Large Size Prerinse Slide Bars			
DTA-51	18" x 24"	8 lbs.	1
DTA-52	24" x 24"	10 lbs.	1



Prerinse Baskets with Welded Slide Bar For Deep Drawn Bowls

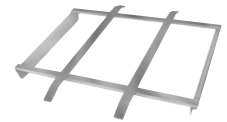
Model #	Fits Bowls	Wt.	Cu.
DTA-69	16" x 20" x 4"	9 lbs.	1
DTA-62	20" x 20" x 4"	12 lbs.	1



DTA-62 Shown

Prerinse Slide Bars for Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-65	16" x 20"	7 lbs.	1
DTA-63	20" x 20"	9 lbs.	1



Splash Mounted Faucet EXTRA HEAVY DUTY

K-119
8" O.C.



16" Spout

Splash Mounted Faucet

K-101
8" O.C.



8" Spout

SPEC-LINE EXTRA HEAVY DUTY

Prerinse Faucet

DTA-53
8" O.C.

Wall Bracket Included

Splash Mounted

Interchangeable with T&S Brand Faucets
T&S Equivalent = B133-B



Prerinse Faucet



K-116
8" O.C.

Wall Bracket Included

Splash Mtd.



Add-A-Faucet for DTA-53 Prerinse Faucet K-117



Add-A-Faucet for K-116 Prerinse Faucet K-117-TS



Stainless Steel Sink Compartment Covers

K-455
16" x 20" Cover
or
20" x 20"
Specify Size



Lever Operated Drain

K-5



Twist Handle 2" IPS

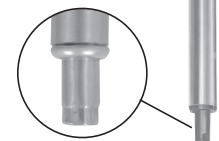
Lever Drain Support Bracket

K-4



INDIVIDUAL Stainless Steel Legs with Stainless Steel Adjustable Bullet Feet

K-475



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**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 56.1 - PRE-RINSE FAUCET ASSEMBLY (1 EA REQ'D)

T&S Brass B-0133-CR-B8SWX

EasyInstall Pre-Rinse Unit, 8" wall mount mixing faucet, Cerama cartridges with check valves, 32" flex hose, spray valve, 8" riser, 6" wall bracket, swivel club handles, EPAAct 2005 compliant

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0230-K	Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "EII" 1/2" NPT female x male



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

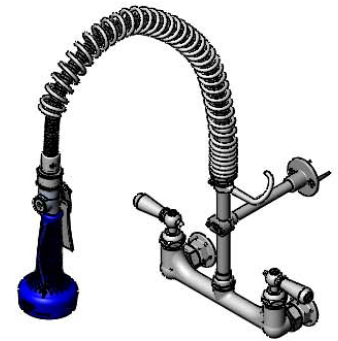
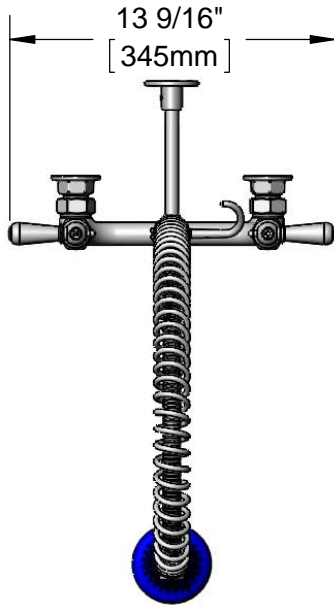
Model No.
B-0133-CR-B8SWX

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____
 Model Specified _____ Quantity _____
 Customer/Wholesaler _____
 Contractor _____
 Architect/Engineer _____



Items Not Shown for Clarity

3/8" NPT x 8" Riser

3 3/4" [95mm]

8" [203mm]
 Adjustable from 7 3/4" to 8 1/4" [197mm to 210mm]

32" Flexible Stainless Steel Hose

018200-40 Pre-Rinse Swivel

Finger Hook

EasyInstall Lock Nut & Bushing

B-0108 1.48 GPM JeTSpray Valve

Quarter-Turn Cerama Cartridges w/ Check Valves & Decorative Club Handles w/ Indexes

23 5/16" [592mm]

B-0109-01 6" Wall Bracket

6 7/16" [163mm]

13 13/16" [351mm]

2 3/8" [61mm]

Ø 2" [51mm] Flanges w/ 1/2" NPT Female Inlets

Mounting Surface

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, 32" Flexible Stainless Steel Hose, 1.48 GPM JeTSpray Valve, Swivel, Decorative Club Handles, 8" Riser, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)
 EPAAct 2005 (PRSV)



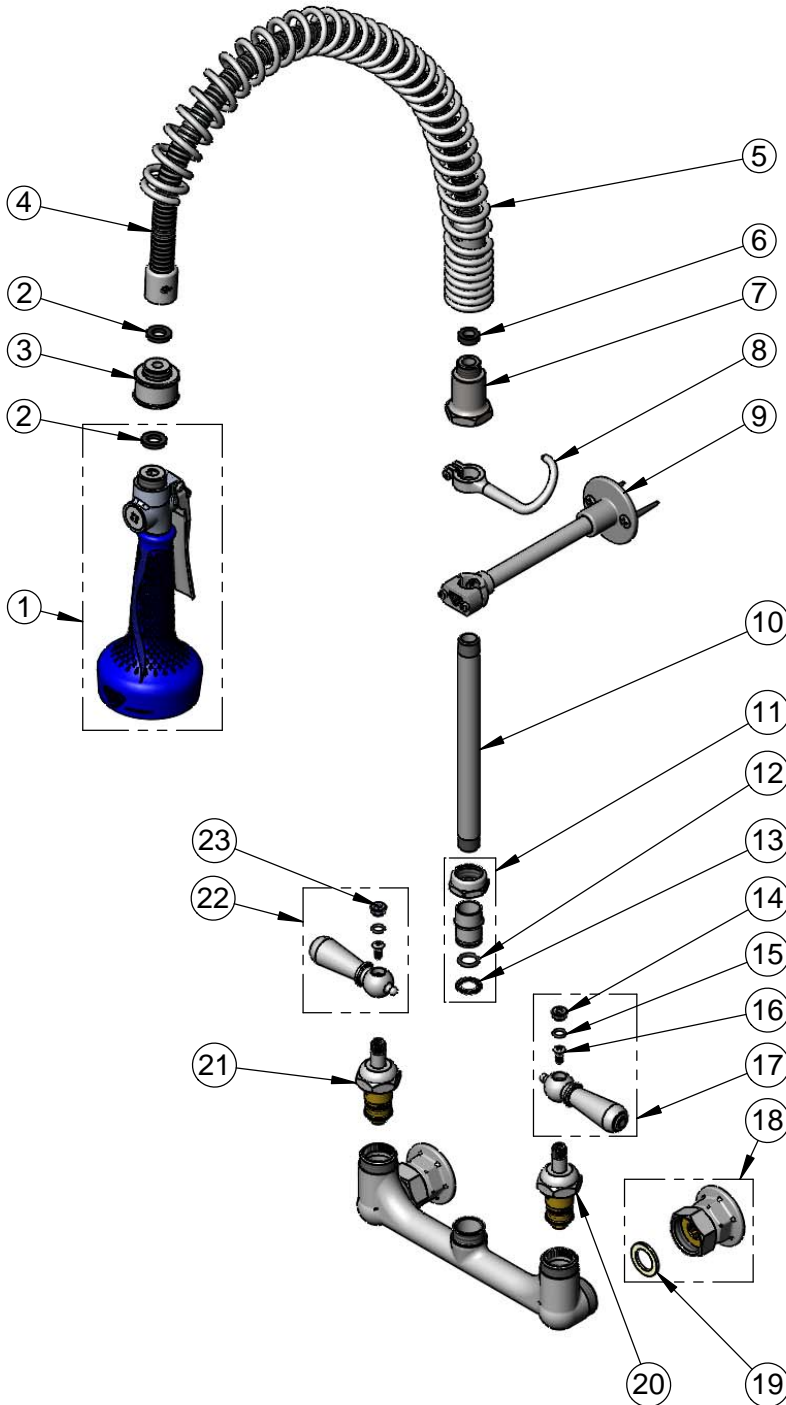
T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.
B-0133-CR-B8SWX

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0108	1.48 GPM JeTSpray Valve w/ Ergo-Grip
2	001014-45	Washer, B-0100 Hose Barrel
3	018200-40	Pre-Rinse Swivel w/ 2 Washers
4	B-0032-H2A	32" Flexible Stainless Steel Hose, Less Handle
5	000888-45	EasyInstall Overhead Spring
6	010476-45	#27 Washer
7	000821-40	Spring Body
8	004R	Finger Hook
9	B-0109-01	6" Wall Bracket
10	078X	Nipple, 3/8" NPT x 8"
11	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
12	001065-45	O-ring
13	014200-45	Star Washer, Anti-Rotation
14	009304-41	Decorative Cap Insert, Cold
15	001066-45	O-ring
16	000922-45	Lever Handle Screw
17	009331-41	Decorative Club Handle, Cold
18	00AA	1/2" NPT Female Eccentric Flange
19	001019-45	Coupling Nut Washer
20	012395-25	Quarter-Turn Cerama Cartridge, LTC w/ Bonnet & Check Valve
21	012394-25	Quarter-Turn Cerama Cartridge, RTC w/ Bonnet & Check Valve
22	009332-41	Decorative Club Handle, Hot
23	009303-41	Decorative Cap Insert, Hot

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, 32" Flexible Stainless Steel Hose, 1.48 GPM JeTSpray Valve, Swivel, Decorative Club Handles, 8" Riser, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA Act 2005 (PRSV)



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
B-0230-K

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

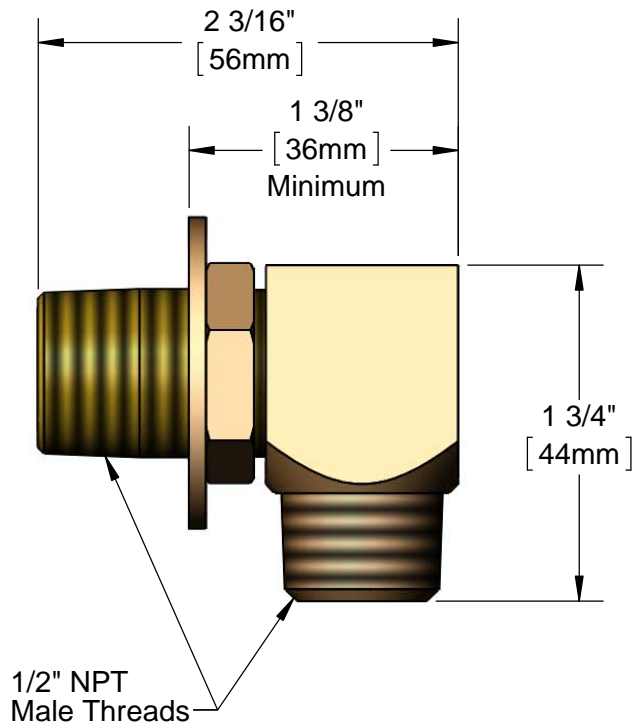
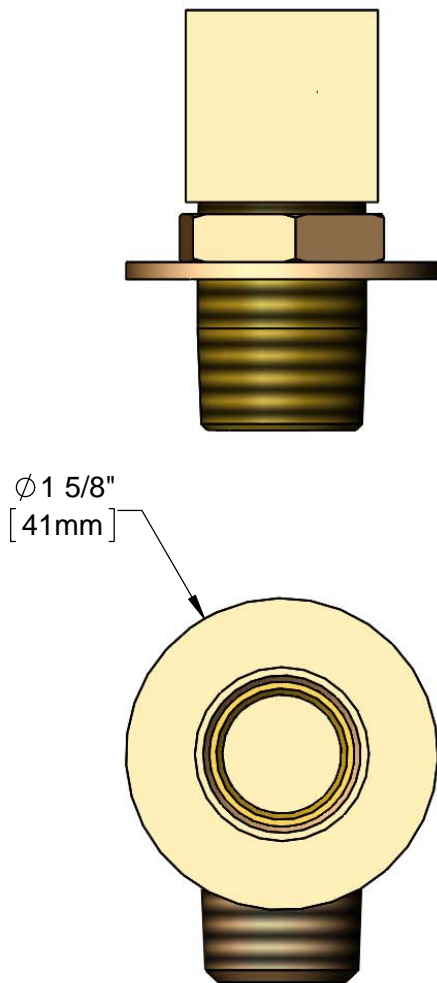
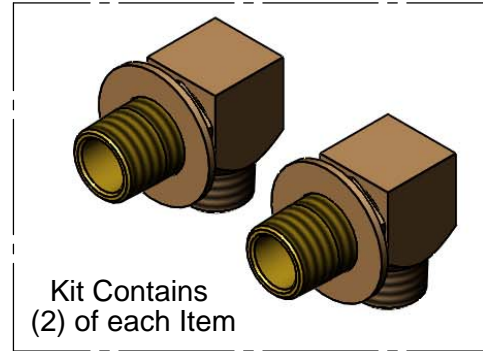
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
 1/2" NPT Male Elbow Kit w/ Lock Nut & Washer

Product Compliance:
 ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

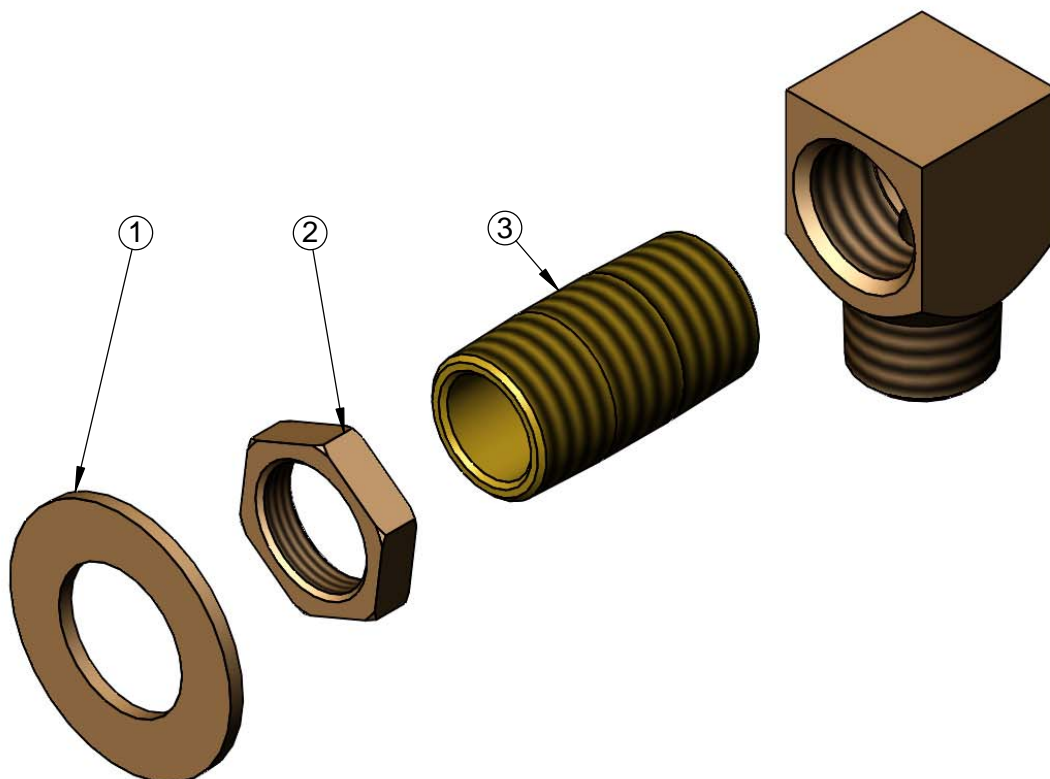
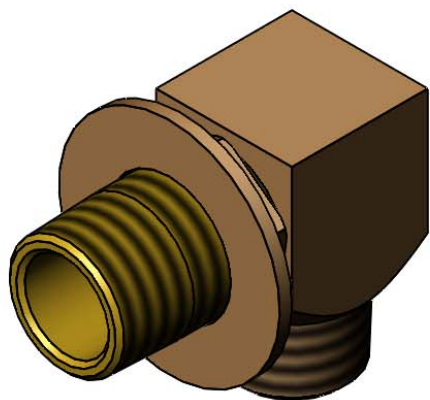
Model No.

B-0230-K

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	000999-45	Brass Lock Washer
2	002954-45	Shank Lock Nut
3	013357-20	1/2" NPT x 1-5/8" Lg. Close Nipple



Product Specifications:
1/2" NPT Male Elbow Kit w/ Lock Nut & Washer

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

**THE WILLINGHAM COMPANY**

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 57 - DISPOSER (1 EA REQ'D)

Salvajor 200-SA-ARSS

Disposer, Sink Assembly, with sink collar (size to be specified), 2-HP motor, auto reversing magnetic, with start/stop push button, drain/flush/time delay, energy/water saving switch, includes sink collar with stopper, chrome plated vacuum breaker, solenoid with flow control & fixed nozzle, heat treated aluminum alloy housing, UL, CSA, CE

ACCESSORIES

Mfr	Qty	Model	Spec
Salvajor	1		208v/60/3-ph, 6.6 amps
Salvajor	1		6-1/2" sink mount
Salvajor	1	LSA8	Disposer support leg, for 3/4 HP - 2 HP disposers

2 HP Model 200



JOB: _____

Item No.: _____



FOOD WASTE DISPOSER SPECIFICATIONS

CORROSION RESISTANT BODY

Permanent molded from heat treated aluminum alloy.

EXTENDED LIP WATER SEAL

Protects the motor from damage by water.

TAPERED ROLLER BEARING

Provides longer motor life, quiet operation and shock absorbing.

WATER COOLED MOTOR

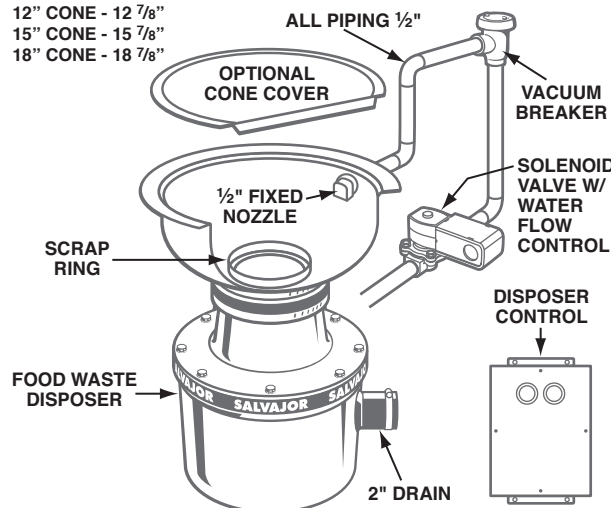
Provides maximum efficiency and longer life.

QUIET OPERATION

Extra thick rubber mounting adaptor and drain outlet isolates sound and eliminates vibration.

Cone Assembly

TABLE CUT-OUT:
 12" CONE - 12 7/8"
 15" CONE - 15 7/8"
 18" CONE - 18 7/8"



NOTE: INSTALL PER ALL APPLICABLE CODES

NEMA 4 Watertight Controls



MSS



MRSS



ARSS-2



ARSS

Optional Line Disconnect (LD) available on MSS, MRSS, & ARSS

FULL LOAD AMPS

<input type="checkbox"/>	115 Volts	1 Phase	24 Amps
<input type="checkbox"/>	208 Volts	1 Phase	12.1 Amps
<input type="checkbox"/>	230 Volts	1 Phase	12.0 Amps
<input type="checkbox"/>	208 Volts	3 Phase	6.6 Amps
<input type="checkbox"/>	230 Volts	3 Phase	6.0 Amps
<input type="checkbox"/>	460 Volts	3 Phase	3.0 Amps

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

Salvajor Model 200

Food Waste Disposer 2 HP – 1 Phase & 3 Phase

DETAILS AND DIMENSIONS

SPECIFICATIONS:

MOUNTING – Rubber adaptor above grind chamber and rubber drain outlet isolates sound and eliminates vibration. No metal to metal contact.

EXTERIOR HOUSING – Permanent molded from heat treated, corrosion resistant aluminum alloy then computer machined to a smooth polished finish. Paint free.

SHREDDER – 8 inch diameter, machined high strength, wear resistant hardened carbide alloy.

ROTOR – 8 inch diameter with 4 cutter bars, machined high strength, wear resistant hardened carbide alloy.

MOTOR – 2 HP totally enclosed. Water cooled for efficiency and longer life. Built-in manual reset thermal overload protection. Available in 208 volts or 115/230 volts, 60 cycle, 1 phase and 208-230/460 volts, 60 cycle, 3 phase.

BEARINGS – Tapered roller (top)
Sealed ball (bottom)

SEAL – Extended Lip Water Seal.

WATER REQUIREMENT – 5 gallons of cold water per minute.

WASTE OUTLET – Rubber drain accepts 2" piping.

DUAL DIRECTION GRINDING – Designed to operate in either direction. Direction of rotation can be controlled when installed with automatic reversing controls. *Reversing rotation can double cutting teeth life.*

LEG SUPPORT (Optional) – Single leg, adjustable.

ASSEMBLIES: (See Specification Sheet)

CA – Cone Assembly with 12", 15" or 18" Cone
SA – Sink Assembly with 3½" or 6½" Sink Collar

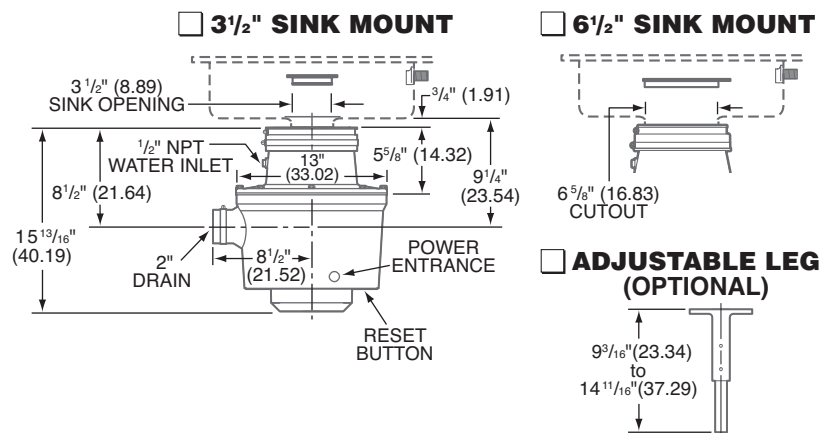
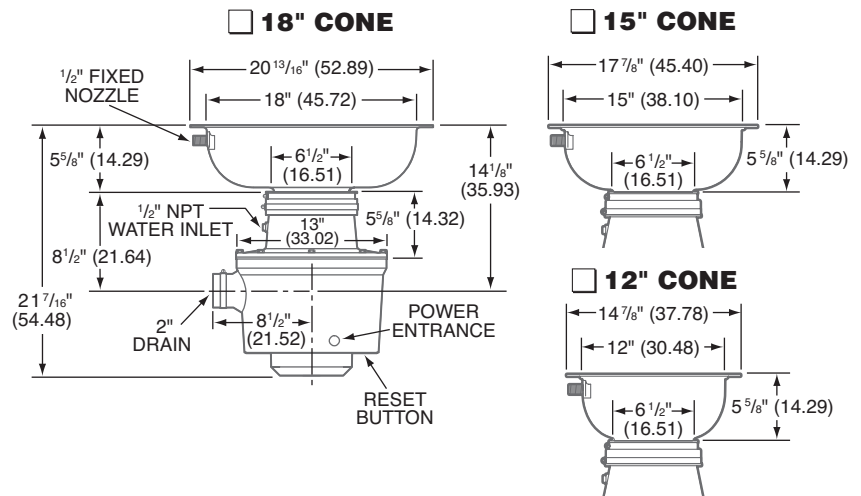
DISPOSER CONTROLS: (See Specification Sheet)

MSS: (Non Reversing)

MRSS: (Manual Reversing)

ARSS-2: (Automatic Reversing)

ARSS: (Automatic Reversing with Water Saver)



NOTE: Dimensions in parenthesis are in centimeters
(Specifications subject to change without notice)

Current specification details may be found online at www.salvajor.com

SAMPLE SPECIFICATION			
200-CA-18	MSS	(230/60/3)	
Model	Cone Size	Disposer Control	Electrical Specs.
Assembly			
◆ SPECIFY EXACT OPERATING VOLTAGE ◆			



The Salvajor Company 4530 East 75th Terrace Kansas City, Missouri 64132-2081, USA

1-800-SALVAJOR

(816) 363-1030

FAX: 1-800-832-9373

www.salvajor.com

Email: sales@salvajor.com

service@salvajor.com

Manufacturers of Commercial Food Waste Disposing Systems since 1944



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 58 - VAPOR VENT 2000 (1 EA REQ'D)

Ecolab

208 3 phase



SUPERIOR. RELIABLE. EFFICIENT.

ES-2000HT VaporVent Dishmachine

- ▲ High-temperature machine design with onboard booster heater delivers superior results
- ▲ Patented Vapor Vent system saves thousands of dollars in construction costs since no vent hood is required*
- ▲ Unique design helps ensure uncontaminated water is used in every cycle

Vapor Vent technology delivers the benefits of high-temp warewashing without the costs of a hood vent.*



Tempo by Hilton



The Willingham Company

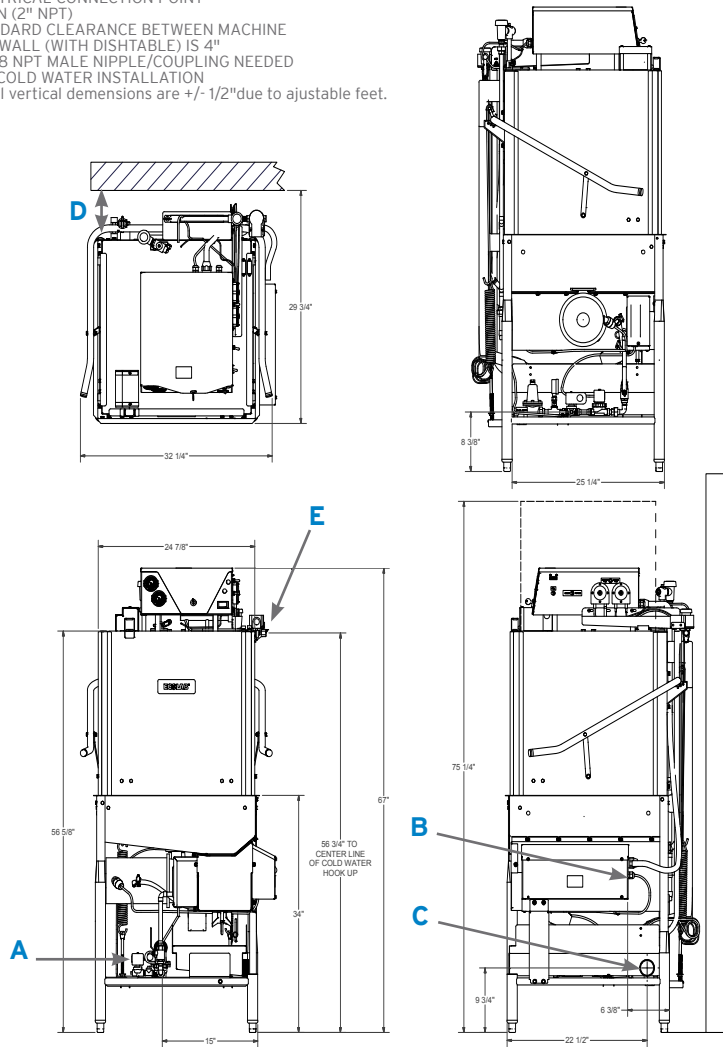
Superior Results, 24/7 Service and a Great Financial Option.

ES-2000HT VAPOR VENT SPECIFICATIONS

LEGEND

- A - WATER INLET (1/2" NPT)
- B - ELECTRICAL CONNECTION POINT
- C - DRAIN (2" NPT)
- D - STANDARD CLEARANCE BETWEEN MACHINE AND WALL (WITH DISHTABLE) IS 4"
- E - 3/8 -18 NPT MALE NIPPLE/COUPLING NEEDED FOR COLD WATER INSTALLATION

NOTE: All vertical demensions are +/- 1/2" due to ajustable feet.



VaporVent

- No external ventilation system required - saves thousands of dollars in construction costs*
- Significant energy savings each month with less demand on heating and air conditioning system
- Vapor Vent system requires no additional space



Image shown represents Vapor Vent placement. Dishmachine shown is representative only.

SPECIFICATIONS

OPERATING CAPACITY	
Racks Per Hour	37
OPERATING CYCLE NORMAL	
Wash Time	41
Dwell Time	8
Rinse Time	11
Load Time	5
Vent Time	32
Total Cycle Time	97
OPERATING TEMPERATURES	
Wash (minimum)	150°F
Sanitizing Rinse (minimum)	180°F
WATER CONSUMPTION	
Gallons Per Rack	1.25
ELECTRICAL RATINGS	
Wash Pump Motor, Horsepower	3/4 hp
WASH CHAMBER	
Height	17"
WEIGHT	
Machine Weight	300 lb
UTILITY REQUIREMENTS, ELECTRICAL	
Voltage/Frequency/Phase: 230V/60Hz/3 Ph	
Total Amperage	43 A
Minimum Electrical Circuit	60 A
Voltage/Frequency/Phase: 230V/60Hz/1 Ph	
Total Amperage	68.8 A
Minimum Electrical Circuit	90 A
Voltage/Frequency/Phase: 208V/60Hz/3 Ph	
Total Amperage	46.8 A
Minimum Electrical Circuit	60 A
Voltage/Frequency/Phase: 208V/60Hz/1 Ph	
Total Amperage	75.2 A
Minimum Electrical Circuit	100 A
WATER	
Waterline Size (minimum)	1/2"
Flow Pressure (required)	15-25 psi
Incoming Temperature (minimum)	110°F
Cold Waterline Size (minimum)	3/8"
Cold Flow Pressure (required)	20 psi
DRAIN	
Drainline Size (minimum)	2"

370 Wabasha Street N St. Paul, MN 55102
www.ecolab.com 1 800 35 CLEAN

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* Check with local building official to determine if an exhaust hood is required.



**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 59 - DISHTABLE SORTING SHELF (1 EA REQ'D)

Advance Tabco DT-6R-11

Sorting Shelf, wall mounted, traditional design, 22"W, accommodates (1) full size dish rack, solid end brackets, stainless steel, NSF

The spec sheet for this item can be viewed on item 55)


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 60 - CLEAN DISHTABLE (1 EA REQ'D)

Advance Tabco DTC-S70-120L

Dishtable, clean, straight design, right-to-left operation, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs, with crossrails, 119"W x 30"D x 34"H, 16/304 stainless steel

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1		SPECIFY DISH MACHINE BRAND & MODEL to ensure proper fit, refer to attached document (AQ only) or consult www.advancetabco.com for compatibility listing. Certain dish machines require modifications at additional cost not shown here
Advance Tabco	1	K-508	Modification to reduce length, start with next largest size then add "K-508" to model number for sinks & dish tables, reduce to 9'-3"
Advance Tabco	3	DTA-99A	Sink Bowl, 16"W x 20"D x 12" deep, welded into top, (per bowl) (must specify sink location)



STAINLESS STEEL
DISHTABLES
CLEAN STRAIGHT

NEW Tile Edge Design



DTC-S60-60R Shown
Optional Undershelf Shown

Item #: _____ **Qty #:** _____
Model #: _____
Project #: _____

Spec-Line: 14 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

UPGRADED! 16 ga. 304 Series Stainless Steel Top.
Standard: 16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

Super Saver: 16 ga. 304 Series Stainless Steel Top.
Galvanized Legs with Plastic Bullet Feet.

FEATURES:

Tile edge for ease of installation.
Dishtable system consists of SOIL and CLEAN sections.
Table is furnished with 10-1/2" splash with a 2" return.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Stainless Steel Gussets welded to a stainless steel support channel.

Optional Stainless Steel UNDERSHELF
Die Cast LEG CLAMP
secured to shelf eliminates unsightly nuts & bolts



10-1/2" EXTRA LARGE Bold Looking Backsplash with 2" return and tile edge



ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal sizing on all dishtables for ease of installation.

Nominal Size	"L"	14 Gauge 304	16 Gauge 304	16 Gauge 304	Approx. Wt.
		16 Ga. Stainless Steel Legs	Stainless Steel Legs	Galvanized Legs	
		SPEC-LINE	STANDARD	SUPER SAVER	
2 Ft.	23"	DTC-S30-24L or R	DTC-S70-24L or R	DTC-S60-24L or R	35 lbs.
3 Ft.	35"	DTC-S30-36L or R	DTC-S70-36L or R	DTC-S60-36L or R	45 lbs.
4 Ft.	47"	DTC-S30-48L or R	DTC-S70-48L or R	DTC-S60-48L or R	60 lbs.
5 Ft.	59"	DTC-S30-60L or R	DTC-S70-60L or R	DTC-S60-60L or R	70 lbs.
6 Ft.	71"	DTC-S30-72L or R	DTC-S70-72L or R	DTC-S60-72L or R	85 lbs.
7 Ft.	83"	DTC-S30-84L or R	DTC-S70-84L or R	DTC-S60-84L or R	100 lbs.
8 Ft.	95"	DTC-S30-96L or R	DTC-S70-96L or R	DTC-S60-96L or R	110 lbs.
9 FT.	107"	DTC-S30-108L or R	DTC-S70-108L or R	DTC-S60-108L or R	225 lbs.
10 Ft.	119"	DTC-S30-120L or R	DTC-S70-120L or R	DTC-S60-120L or R	250 lbs.
12 Ft.	143"	DTC-S30-144L or R	DTC-S70-144L or R	DTC-S60-144L or R	260 lbs.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.
Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

NEW YORK
Fax: (631) 242-6900

GEORGIA
Fax: (770) 775-5625

TEXAS
Fax: (972) 932-4795

NEVADA
Fax: (775) 972-1578

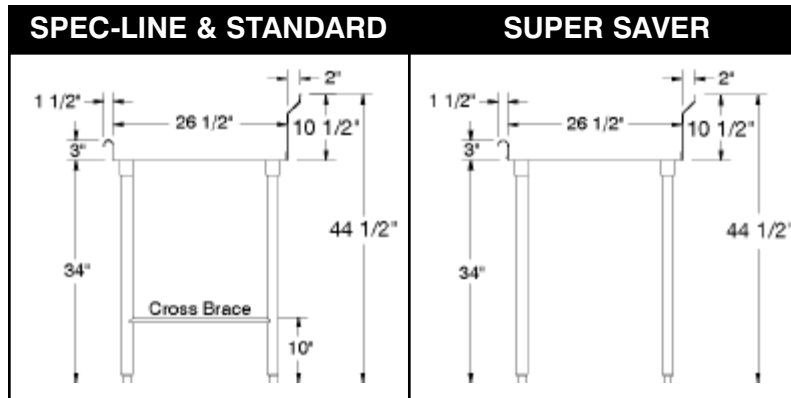
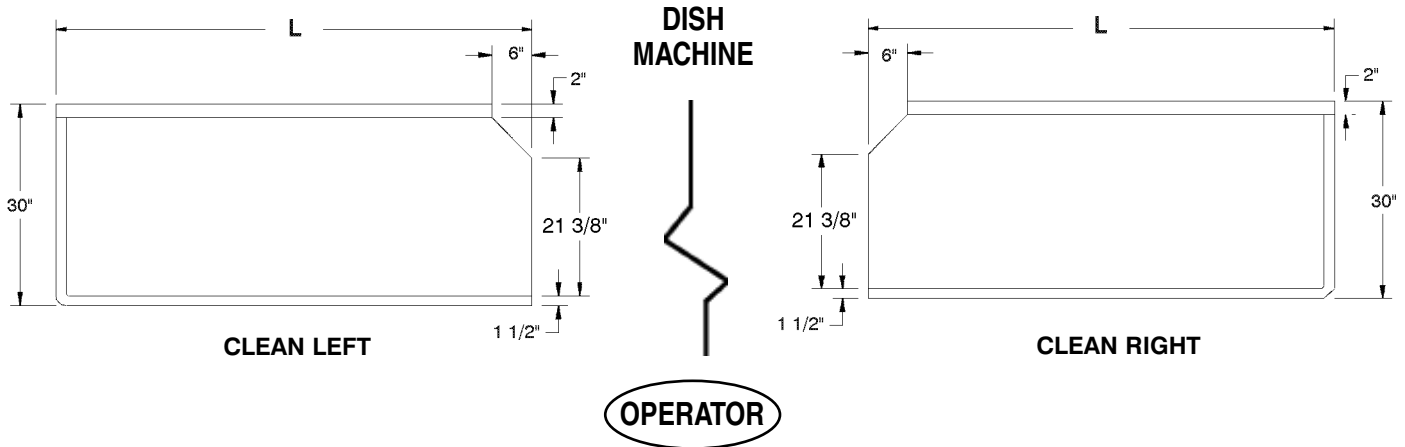
DIMENSIONS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

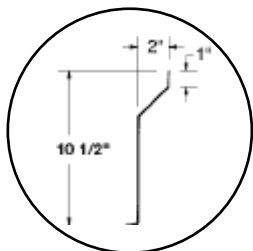
SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT

Dish Machine Compatibility Chart can be found on our website at www.advancetabco.com under "Product Support"



*CUSTOMIZE YOUR OWN SYSTEM
by Ordering Optional Accessories from our
PRODUCT & PRICE GUIDE*

Splash Detail



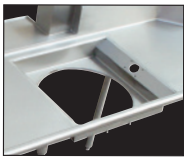
Description	SPEC-LINE	STANDARD	SUPER SAVER
Material	14 Ga. 304 Series	16 Ga. 304 Series	16 Ga. 304 Series
1 5/8" Dia. Legs	Stainless Steel	Stainless Steel	Galvanized
Gussets	Stainless Steel	Stainless Steel	Stainless Steel
Bullet Feet (1" adj.)	Stainless Steel	Stainless Steel	Plastic
Cross Bracing	Welded	Welded	Optional



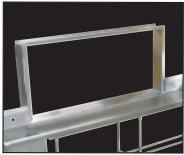
ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

DISHTABLE MODS

Dishtable Modifications & Accessories



DTA-95



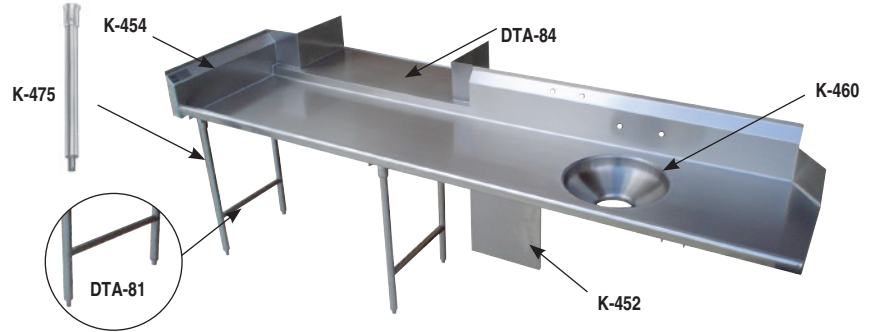
DTA-87



DTA-82



DTA-45



MODIFICATIONS

K-23	Welded Set-Up/Cratered		
K-24	Shell Crating		
K-37	Anti-Siphon Vacuum Breaker Hole		
K-57	Welded Field Joint (Welded In Field By Others)		
K-76	Paint On Sound Deadening		
K-77	Splash Cut-Out (Pipe Chase)		
K-440	Waste Trough Installation Welded Into Table And Furnished With A 2" Deep Removable Basket		
K-452	Control Bracket 8" x 12"		
K-453	Control Bracket 14" x 16"		
K-454	Side Splash		
K-456	Scrap Block Installed (Includes Rubber Scrap Block)		
K-460	Disposal Cone Welded Into Table And Furnished With 8" x 12" Control Bracket & Faucet Holes (Supplied By Others)		
K-460A	Installation Of Disposal Cone With 14" x 16" Control Bracket, Faucet Holes (Cone Supplied By Others)		
K-461	Disposal Collar Welded Into Sink Bowl And Furnished With 8" x 12" Control Bracket (Supplied By Others)		
K-461A	Disposal Collar Welded Into Sink Bowl And Furnished With 14" x 16" Control Bracket (Supplied By Others)		
K-472	Special Faucet Hole Location		
K-495	Turn Down Backsplash (Incl. 2 Brackets. See K-397 For Add'l Sets)		
K-508A	Special Modification Charge		
K-550	Stainless Steel Tubular Rack Storage		
DTA-40	Drain Hole (For Sorting Table)		
DTA-45	Scrap Trough Welded To Dump Sink - Min. Scrap Trough Length Is 3'. Max. Length Is 8'. For 20" x 20" x 8" Bowl Spec-Line Soil S30 Series Only. - Consult Factory For Trough Lengths Exceeding 8 Feet		
DTA-46	Inside Mitered Corner		
DTA-66	Provision For Dishlanding On Straight Soil Table (Min 4')		
DTA-70	Install Booster Heater Brackets (Brackets By Others)		
DTA-72	Provision For Side Loader		
DTA-75	Provision For Limit Switch (Limit Switch By Others)		
DTA-76	Move Prerinse Sink To Conform To Dishmachine Requirements. Please Specify Machine When Placing Order		
DTA-78	Notch In Backsplash Return To Clear Handle Please Specify Machine When Placing Order		
DTA-81	S/S Welded Leg Assembly with S/S Feet		
DTA-82	15" x 20" x 8" Undercounter Dump Sink		
DTA-84	Simple Pass-Thru (Specify Wall Thickness - Min. Length 36")		
DTA-87	Pass-Thru Wall Frame (Specify Wall Thickness - Min. Length 36")		
DTA-95	Install Scrapper Top		
DTA-96	Install Trough Collector		
DTA-99A	16" x 20" x 12" Sink Bowls		
DTA-99B	20" x 20" x 12" Sink Bowls		
DTA-99C	10" x 14" x 5" Dump Sink		
DTA-99D	18" x 24" x 14" Sink		
DTA-99E	24" x 24" x 14" Sink		
DTA-106	Mirror Highlight To Dishtable Upgrade		

ACCESSORIES

K-4	Lever Drain Bracket	DTA-52	Pre-Rinse Slide Bar for 24" x 24" Fab. Sink Bowls
K-5	Twist Handle Operated Drain	DTA-55	Column Notch (Includes Splash)
K-15	Twist Handle Operated Drain With Overflow	DTA-56	Add'l Length On 59" Side Of Corner Or Straight Tables
K-397	Wall Brackets (2 Each. Brackets Included With K-495)	DTA-58	Pre-Rinse Basket w/ Slide Bar for 18" x 24" Fab. Sink Bowls
K-455C	Stainless Steel Sink Cover 16" x 20"	DTA-59	Pre-Rinse Basket w/ Slide Bar for 24" x 24" Fab. Sink Bowls
K-455E	Stainless Steel Sink Cover 20" x 20"	DTA-60	Preinse Slide Bar for 20" x 20" Fab. Sink Bowls
K-457	Replacement Rubber Scrap Block (See K-456 For Install Cost)	DTA-62	Preinse Basket For 20" x 20" Deep Drawn Bowls
K-475	Replacement S/S Leg With Stainless Steel Bullet Foot	DTA-63	Preinse Slide Bar For 20" x 20" Deep Drawn Bowls
K-478	Replacement Stainless Steel Bullet Foot	DTA-64	Preinse Slide Bar For 16" x 20" Fab. Sink Bowls
K-488	Flanged S/S Bullet Foot	DTA-65	Preinse Slide Bar For 16" x 20" Deep Drawn Bowls
K-550	Stainless Steel Tubular Rack Storage	DTA-67	Stainless Steel Rear Cross-Bracing (Factory Installed Only)
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)	DTA-69	Preinse Basket For 16" x 20" Deep Drawn Bowls
K-700D	12" High Removable Side Splash For Dishtables (Specify Model)	DTA-100	Preinse Basket with Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-53	SPEC-LINE Heavy Duty Prerinse Faucet	DTA-125	Preinse Basket with Slide Bar for 16" x 20" Fab. Sink Bowls
DTA-51	Pre-Rinse Slide Bar for 18" x 24" Fab. Sink Bowls		



ADDITIONAL DISHTABLE ACCESSORIES

For More Faucet Options & Faucet Specs,
See Faucet Specifications



Conforms To NSF 61/9 Lead Free Requirements

CA Prop 65 WARNING: This product may contain a chemical known to the state of California to cause cancer, birth defects or other reproductive harm.

Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

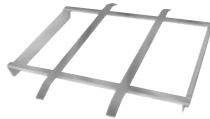
Model #	Fits Bowls	Wt.	Cu.
DTA-125	16" x 20" x 4"	9 lbs.	1
DTA-100	20" x 20" x 4"	12 lbs.	1
Large Size Baskets			
DTA-58	18" x 24" x 4"	11 lbs.	1
DTA-59	24" x 24" x 4"	20 lbs.	1



DTA-100 Shown

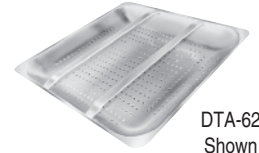
Prerinse Slide Bars For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-64	16" x 20"	7 lbs.	1
DTA-60	20" x 20"	9 lbs.	1
Large Size Prerinse Slide Bars			
DTA-51	18" x 24"	8 lbs.	1
DTA-52	24" x 24"	10 lbs.	1



Prerinse Baskets with Welded Slide Bar For Deep Drawn Bowls

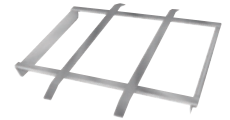
Model #	Fits Bowls	Wt.	Cu.
DTA-69	16" x 20" x 4"	9 lbs.	1
DTA-62	20" x 20" x 4"	12 lbs.	1



DTA-62 Shown

Prerinse Slide Bars for Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-65	16" x 20"	7 lbs.	1
DTA-63	20" x 20"	9 lbs.	1



Add-A-Faucet for Prerinse Faucets (DTA-53/K-116)

K-117

12" Spout



Splash Mounted Faucet EXTRA HEAVY DUTY

K-119

8" O.C.

16" Spout



Splash Mounted Faucet

K-101

8" O.C.

8" Spout



SPEC-LINE EXTRA HEAVY DUTY

Prerinse Faucet

DTA-53
8" O.C.

Wall Bracket Included

Splash Mounted



Interchangeable with T&S Brand Faucets
T&S Equivalent = B133-B

Prerinse Faucet



K-116
8" O.C.

Wall Bracket Included

Splash Mtd.



Stainless Steel Sink Compartment Covers

K-455

16" x 20" Cover
or
20" x 20"
Specify Size



Lever Operated Drain

K-5



Twist Handle 2" IPS

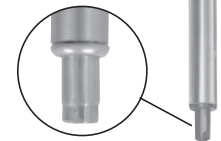
Lever Drain Support Bracket

K-4



INDIVIDUAL Stainless Steel Legs with Stainless Steel Adjustable Bullet Feet

K-475



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NEVADA
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**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 60.1 - PRE-RINSE FAUCET ASSEMBLY (1 EA REQ'D)

T&S Brass B-0133-CR-B8SWX

EasyInstall Pre-Rinse Unit, 8" wall mount mixing faucet, Cerama cartridges with check valves, 32" flex hose, spray valve, 8" riser, 6" wall bracket, swivel club handles, EPAAct 2005 compliant

The spec sheet for this item can be viewed on item 56.1)

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	000369-40	Pre-Rinse Riser, 18" long, chrome-plated, 3/8" male NPT
T&S Brass	1	B-0230-K	Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "EII" 1/2" NPT female x male



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.
000369-40

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

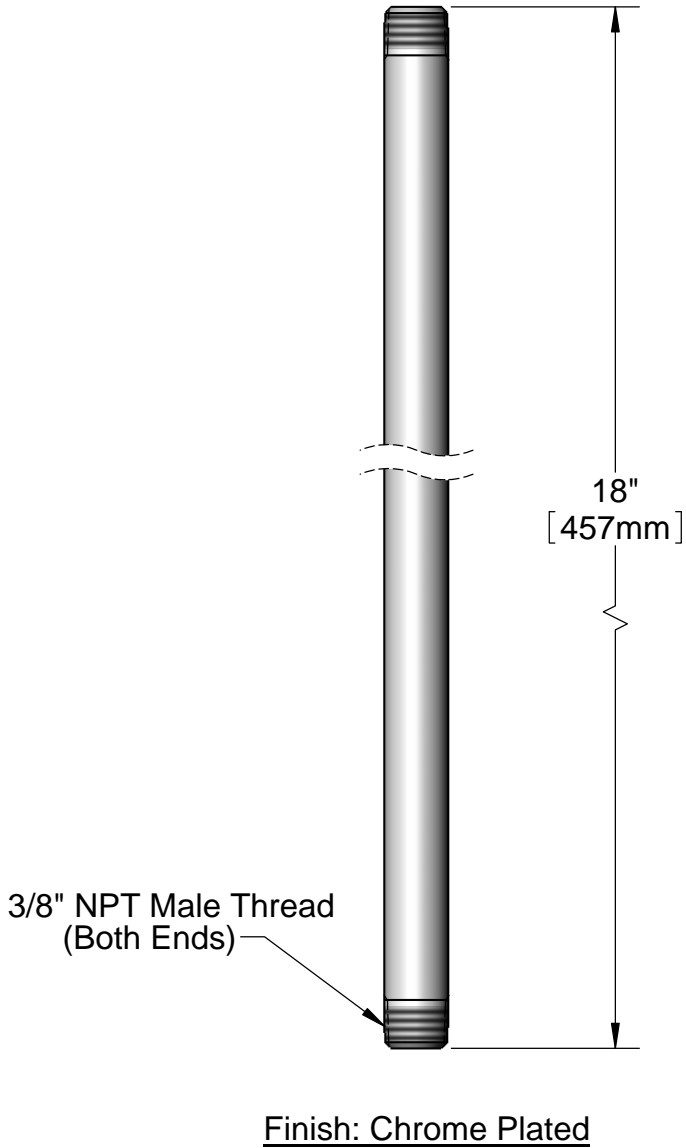
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
3/8" NPT Threads (Both Ends) x 18" Long Nipple

Drawn DHL	Checked KJG	Approved JHB
Scale: 1:2		Date: 04/10/12

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 60.2 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0231-CR

Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, ceramas cartridges

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0230-K	Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "EII" 1/2" NPT female x male

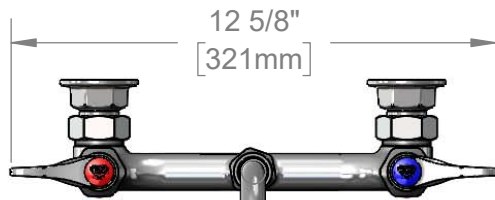


T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
B-0231-CR

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



This Space for Architect/Engineer Approval

Job Name _____ Date _____

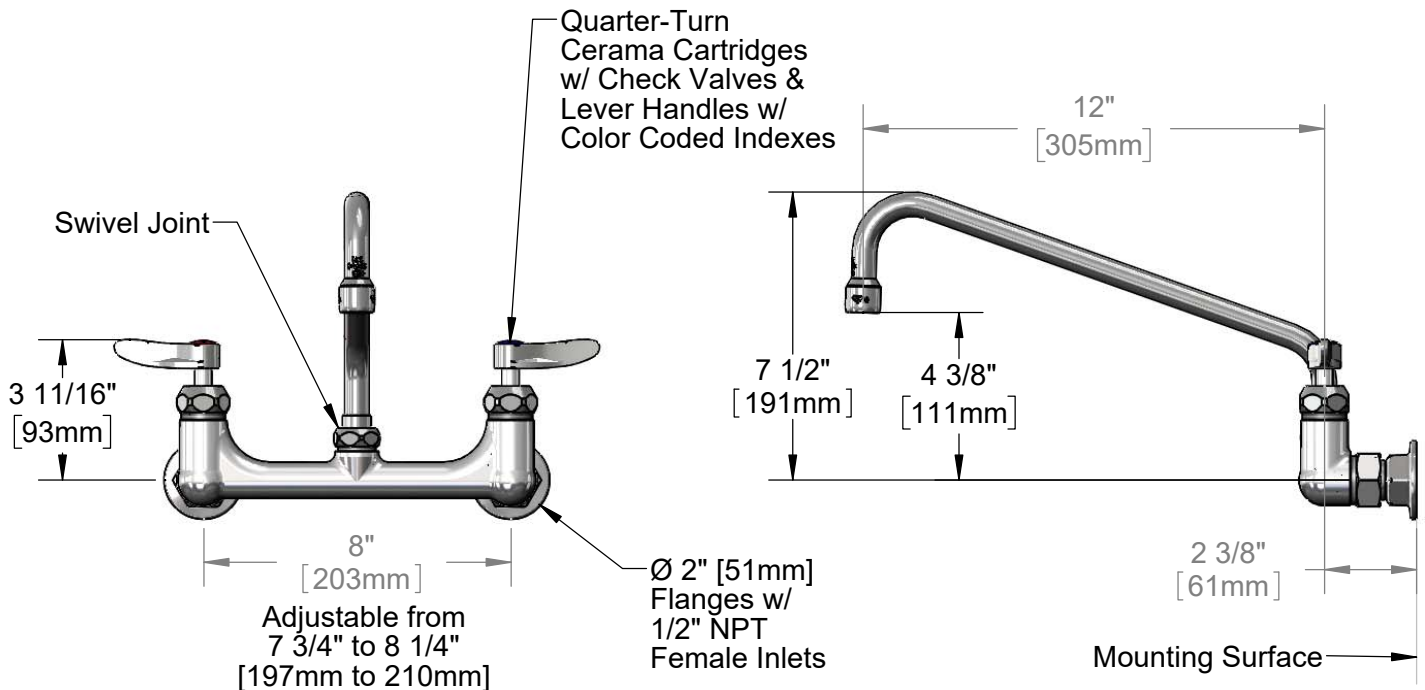
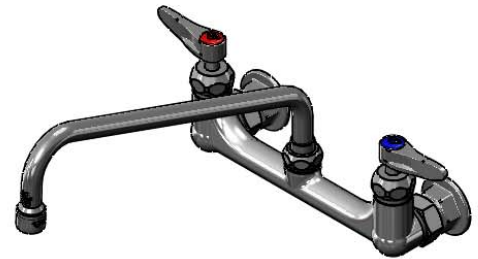
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

062X
 12" Swing Nozzle w/
 Stream Regulator Outlet
 Converts to Rigid w/
 014200-45
 Lock Washer (Included).



Rough-In Requirement:
 (2) Ø 1" [25mm] Mounting Holes

Product Specifications:
 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:
 ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)
 ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

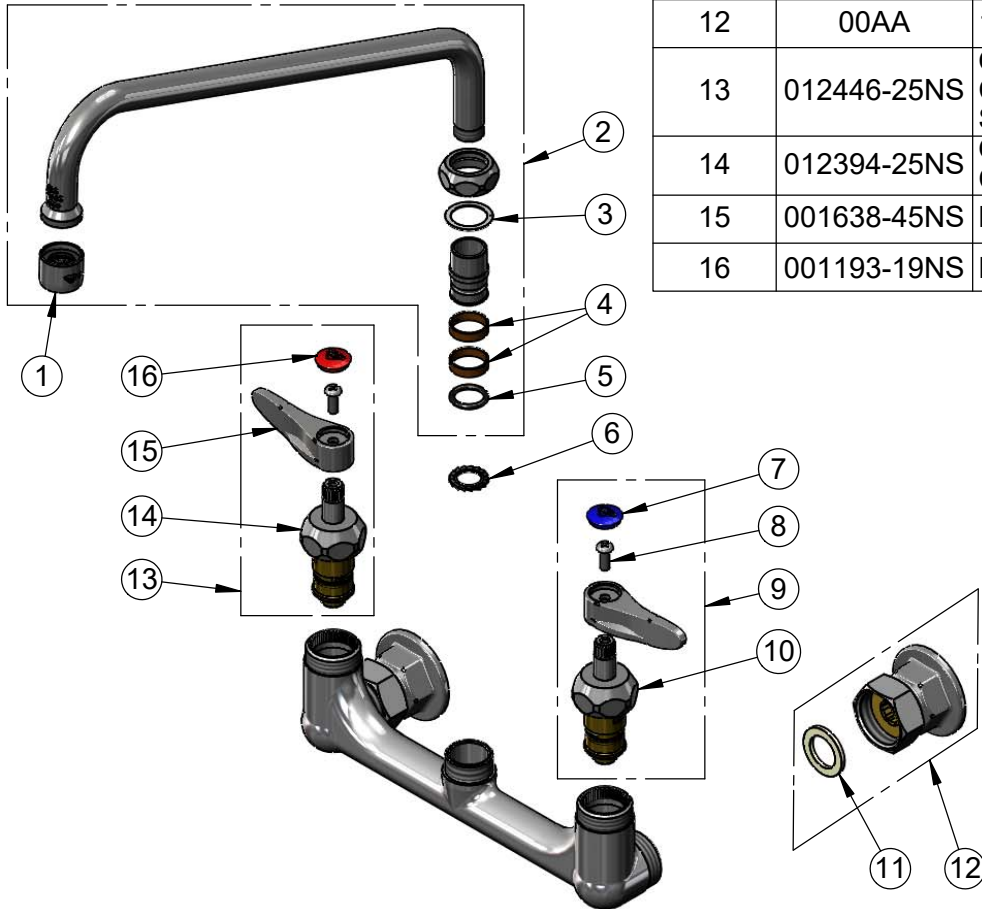
Model No.

B-0231-CR

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Full Flow Stream Regulator, 55/64-27
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	018506-19NS	Blue Button Index, Press-in
8	000925-45	Lab Handle Screw
9	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
10	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
11	001019-45	Coupling Nut Washer
12	00AA	1/2" NPT Female Eccentric Flange
13	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
14	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
15	001638-45NS	Lever Handle (New Style)
16	001193-19NS	Red Button Index, Press-in



Product Specifications:

8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 60.3 - DRAIN, LEVER / TWIST WASTE (3 EA REQ'D)

T&S Brass B-3940

Waste Valve, twist handle, 3" sink opening, 2" drain outlet with 1-1/2" adapter (replaces B-3910, B-3914)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-3940

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

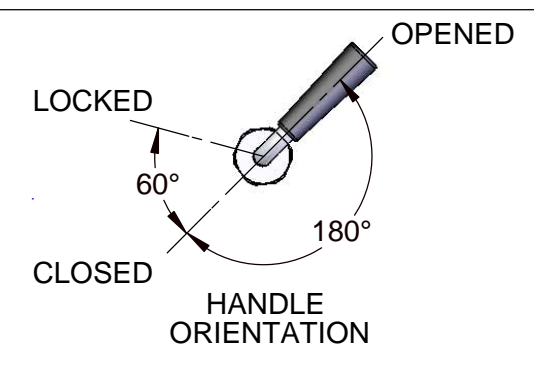
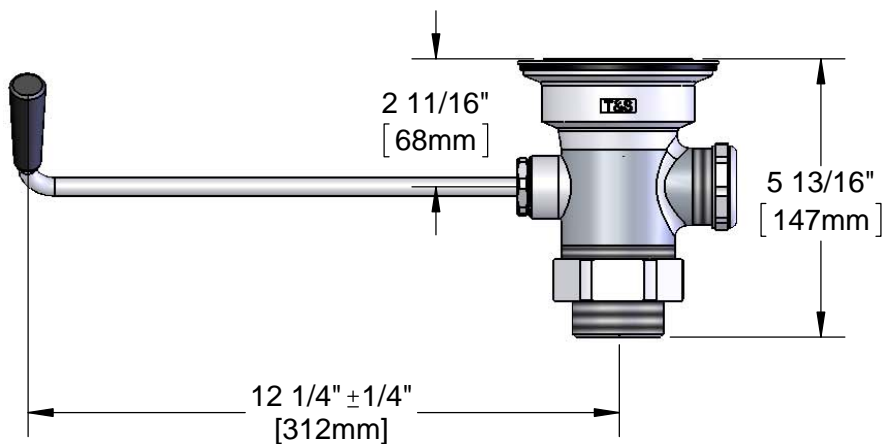
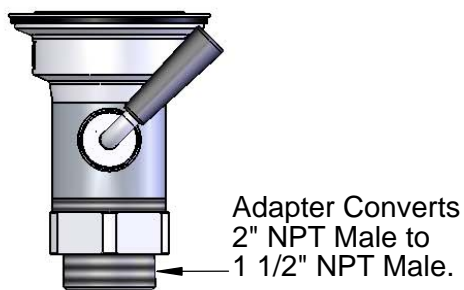
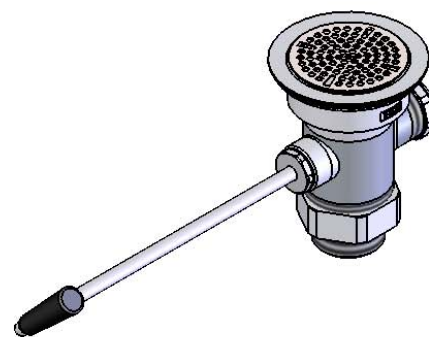
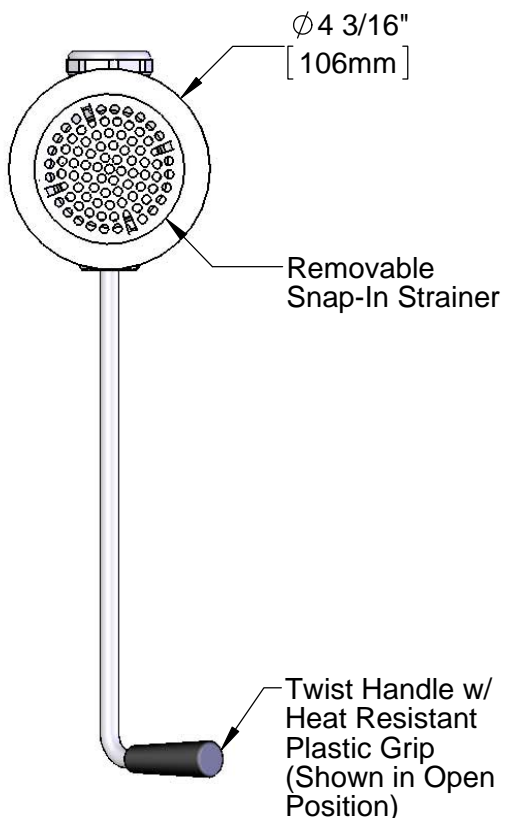
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
Rotary Waste Valve w/ Twist Handle, 3" Sink Opening, 2" NPT Male Outlet & 1 1/2" NPT Male Adapter

Product Compliance:
ASME A112.18.2 / CSA B125.2



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
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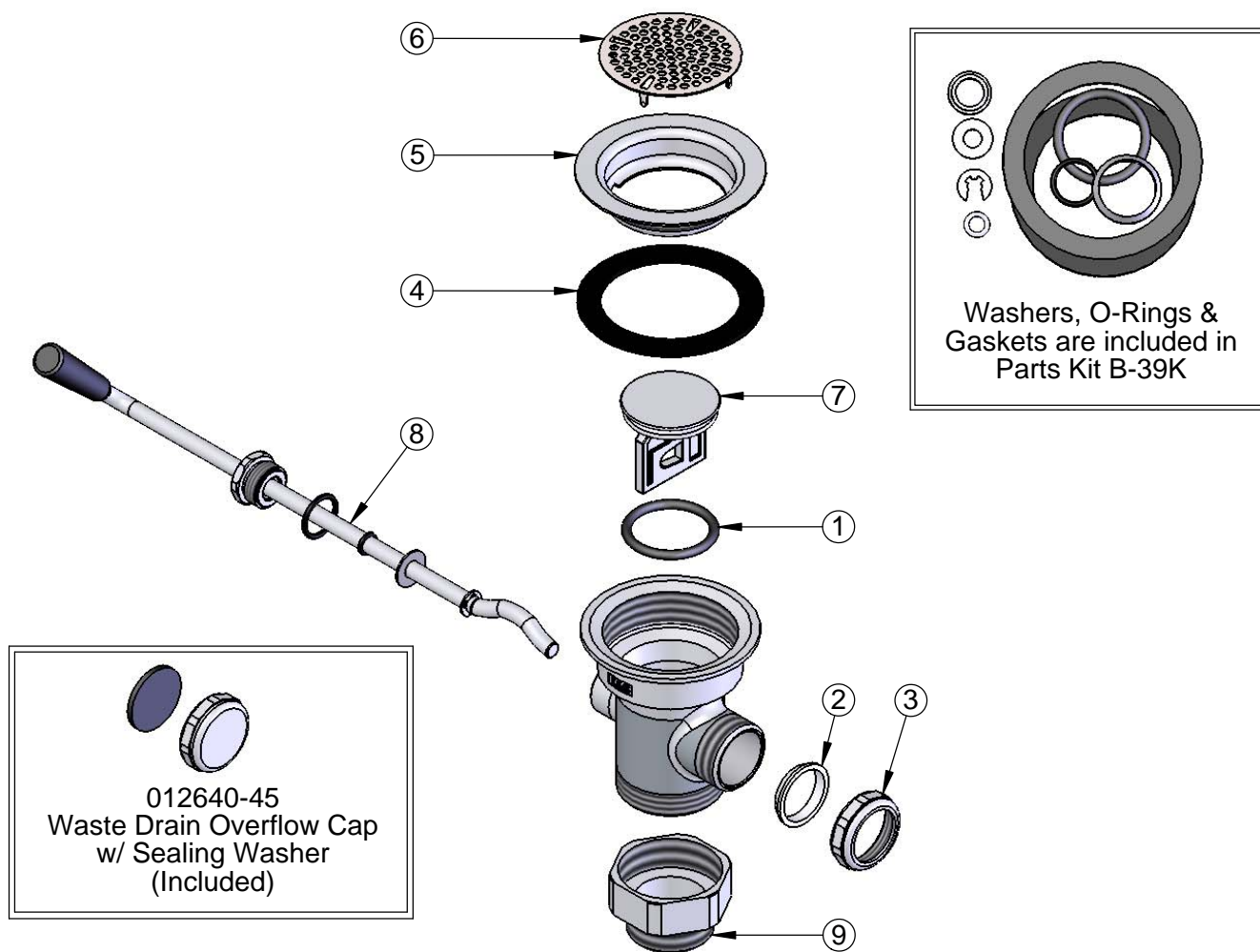
Model No.

B-3940

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling For Twist Drain
4	010381-45	Gasket, 3" Face Flange
5	015306-45	Flange, 3" Face
6	010385-45	Strainer, 3" Snap-in
7	010388-45	Plunger, Lever and Twist Drain
8	010393-45	Handle, Rotary Waste Valve Twist
9	B-3945	Adapter, 2" NPT x 1 1/2" NPT



Product Specifications:
Rotary Waste Valve w/ Twist Handle, 3" Sink Opening, 2" NPT Male Outlet & 1 1/2" NPT Male Adapter

Product Compliance:
ASME A112.18.2 / CSA B125.2



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 61 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 62 - SPARE NO.

<Spare No.>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 63 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-84

Shelf, wall-mounted, 84"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF (units 84" & longer have (3) support brackets)

The spec sheet for this item can be viewed on item 15)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-22A	Square edge on overshelf or wall shelf



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 64 - POT RACK (1 EA REQ'D)

Advance Tabco SW-72

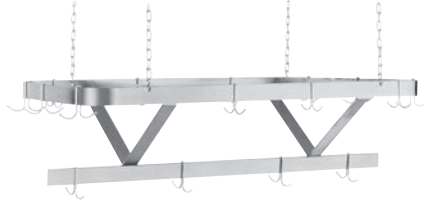
Pot Rack, wall-mounted, double bar design, 72"W x 12"D, constructed of 1/4" x 2" stainless steel, includes: (18) plated double pot hooks



STAINLESS STEEL POT RACKS

Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

CEILING MOUNTED



WALL MOUNTED



SHELF w/ POT RACK



Ceiling Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
36"	SC-36	GC-36	12	42 lbs.
48"	SC-48	GC-48	12	48 lbs.
60"	SC-60	GC-60	18	54 lbs.
72"	SC-72	GC-72	18	60 lbs.
84"	SC-84	GC-84	18	66 lbs.
96"	SC-96	GC-96	18	80 lbs.
108"	SC-108	GC-108	18	86 lbs.
120"	SC-120	GC-120	18	92 lbs.
132"	SC-132	GC-132	18	98 lbs.
144"	SC-144	GC-144	18	104 lbs.

Wall Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
24"	SW-24	GW-24	12	18 lbs.
36"	SW-36	GW-36	12	22 lbs.
48"	SW-48	GW-48	12	26 lbs.
60"	SW-60	GW-60	18	30 lbs.
72"	SW-72	GW-72	18	34 lbs.
84"	SW-84	GW-84	18	44 lbs.
96"	SW-96	GW-96	18	48 lbs.
108"	SW-108	GW-108	18	52 lbs.
120"	SW-120	GW-120	18	56 lbs.
132"	SW-132	GW-132	18	60 lbs.
144"	SW-144	GW-144	18	64 lbs.

Shelf with Pot Rack

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

FEATURES: (Ceiling Mounted)

Ceiling suspension with chain hangers. Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

24" long chain hangers are plated.

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

FEATURES: (Wall Mounted)

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

FEATURES: (Shelf/Pot Rack)

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

MATERIAL:

Flat stainless steel bar is 2" x 1/4". Pot hooks are plated.

Type "430" stainless steel shelf.

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.



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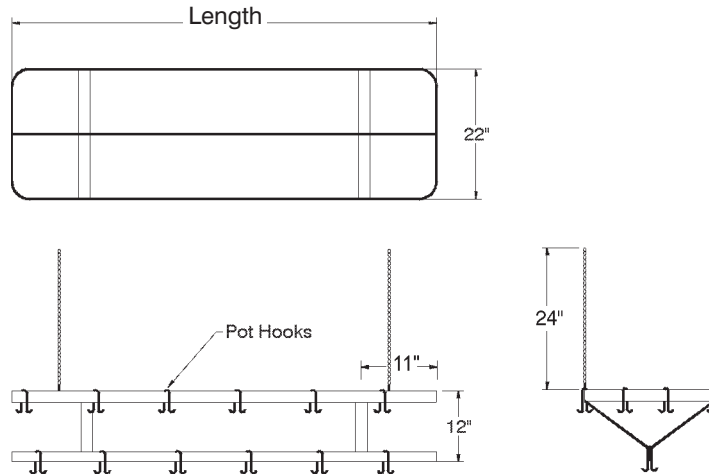
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DETAILS and SPECIFICATIONS

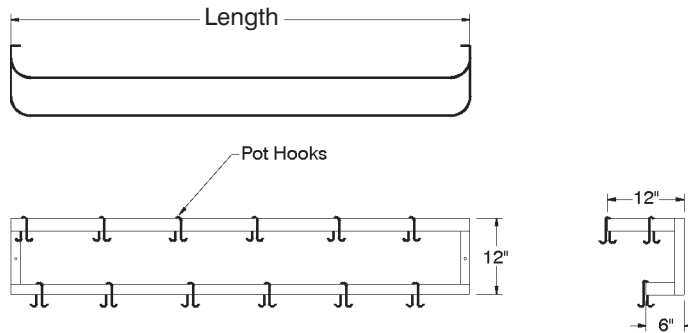
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

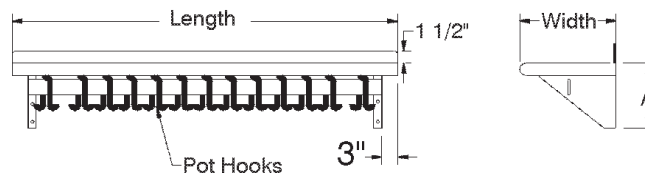
Ceiling Mounted



Wall Mounted



Shelf with Pot Rack



Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"



**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 65 - HAND SINK (1 EA REQ'D)

Krowne HS-30L

Space Saver Hand Sink, wall mount, 12-1/2"W x 17-1/4"D x 13-3/8"H OA, 9-3/4" wide x 12-1/2" front-to-back x 5-5/8" deep bowl, 4" OC splash mount faucet, 4-1/2" double bend faucet (low lead compliant), 7-3/4"H backsplash & side splashes on left & right, includes mounting bracket, stainless steel construction, NSF

The spec sheet for this item can be viewed on item 10)



Submittal Sheet

6/18/2018

ITEM# 66 - WALK-IN BEVERAGE COOLER (1 EA REQ'D)

Kolpak

Overall Dimensions: 7'-10" x 5'-10" x 8'-6 1/4"

Interior Dimensions: 7'-2" x 5'-2" x 7'-10 5/8"

Walls: 4" Class 1 - Foamed in place Urethane

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Ceiling: 4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Floor Application: 4" Class 1 - Foamed in place Urethane

Type: Standard 1000# ERA

Finish: Aluminum - Smooth Aluminum .100

Compartment Accessories:

Qty UoM Description

1 ea Light Fixture - Kason 1810LC LED 48IN 120/230V 50/60HZ (Diode Strips)

Door: 34" x 78" Left Swing Out

Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

Frame: Exterior: Galvalume - Embossed 26 Ga Kickplate, Alum .063 Diamond Tread 36" High

Interior: Galvalume - Embossed 26 Ga Kickplate, Alum .063 Diamond Tread 36" High

Plug: Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Door/Opening Accessories:

Qty UoM Description

1 ea Handle - Kason 28 with Locking Assembly (STD)

1 ea Door Closer - Kason 1098 w/Cover & Hook (STD)

1 ea Thermometer - 2 inch Dial w/6' Lead (STD)

1 ea Switch - Pilot Light Included UL (STD)

2 ea Hinge - Kason 1345 Adjustable / Spring Assisted (STD)

1 ea Ramp - Interior 34x20

2.83 If Threshold, Stainless Steel 14 ga

1 ea Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)

1 ea Heater Wire, 1 Watt / FT



Submittal Sheet

6/18/2018

ITEM# 67 - EVAPORATOR COIL (1 EA REQ'D)

Kolpak

included with item 68

<Included>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 68 - CONDENSING UNIT (1 EA REQ'D)

Kolpak

1 ea KPCL49MOP-2E

PCL49MOP-2E, 208-230/60/1, 1/2HP, R404A, Pre-Charged with Lines,
Air-Cooled, Hermetic Medium Temp Standard Compressor Unit, Amps:
5.7, Ambient Temperature: 100

Includes Fan Cycle Controls, Amps: 5.7, Ambient Temperature: 100

1 ea KEM16-049-2EC-PCL-4

EM16-049-2EC-PCL-4, 208-230/60/1, R404A, Medium Temp, Electric
Defrost, Standard Unit Cooler, Amps: 4.9

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 69 - KEG STORAGE RACK (2 EA REQ'D)

Advance Tabco KR-60

Keg Rack, 60"W x 20"D x 76"H, (3) shelves, accommodates (6) kegs, mid & bottom shelves are constructed of 1-3/4" square tubing running front to back with a load rating of 60 lb per sq foot, top shelf is constructed of 1-3/4" square tubing running left to right with a load rating of 15 lb per sq foot, 1-5/16" dia. post, aluminum construction

ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Advance Tabco	2	KR-1-60	Rear Keg Strap, for 60"W keg rack, aluminum



ALUMINUM
KEG RACKS

Item #: _____ **Qty #:** _____
Model #: _____
Project #: _____



FEATURES:

20" Wide fully adjustable shelves.
 (2) Keg storage shelves with 1-3/4" square tubing welded front to back.
 Top shelf with 1-3/4" square tubing welded left to right.
Top Shelf Load Rating - 15 lbs. sq. ft. evenly distributed.
Keg Shelves Load Rating - 60 lb. per sq. ft. evenly distributed load.

CONSTRUCTION:

Shelves: Fully welded 1-3/4" square tubing.
 Upright Posts: 1-5/16" aluminum post with 4 plastic caps.

MATERIAL:

Extruded Aluminum Tubing & Support Pieces.

MODEL #	Overall Size L x W x H	# of Kegs Per Unit	Wt.
KR-42	42" x 20" x 76"	4	50 lbs.
KR-60	60" x 20" x 76"	6	68 lbs.
KR-72	72" x 20" x 76"	8	80 lbs.
KR-80	80" x 20" x 76"	8	88 lbs.
KR-93	93" x 20" x 76"	10	100 lbs.

NOTE: Top shelf not recommended for Keg Storage.
KR-1 recommended to minimize falling kegs.
 (See below)



OPTIONAL REAR KEG STRAP
MODEL # KR-1 SERIES

FEATURES:

Prevents kegs from sliding off rear of a kegg rack shelf.

CONSTRUCTION:

Fully welded 1-3/4" square tubing.

MATERIAL:

Extruded Aluminum Tubing & Support Pieces.

Accessory	Model #	Qty
Rear Strap - 42"	KR-1-42	
Rear Strap - 60"	KR-1-60	
Rear Strap - 72"	KR-1-72	
Rear Strap - 80"	KR-1-80	
Rear Strap - 93"	KR-1-93	



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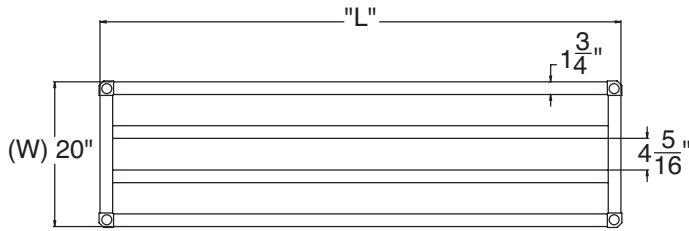
TEXAS
Fax: (972) 932-4795

NEVADA
Fax: (775) 972-1578

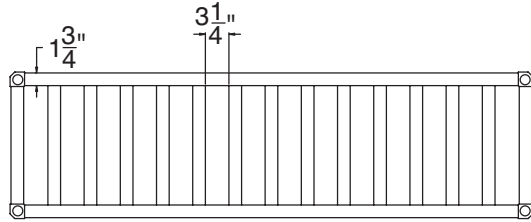
DIMENSIONS and SPECIFICATIONS

TOL ± .500"

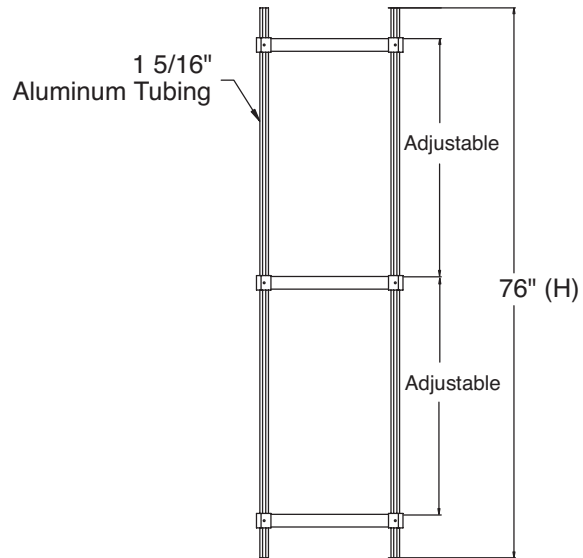
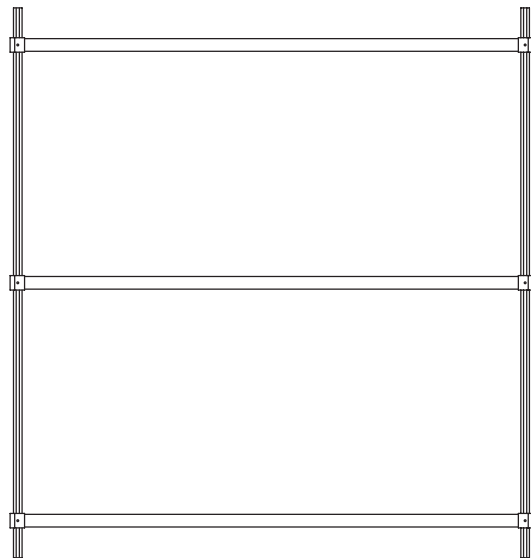
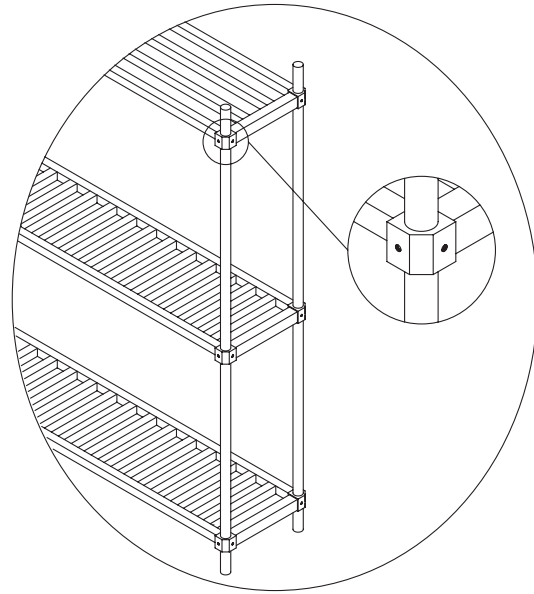
ALL DIMENSIONS ARE TYPICAL



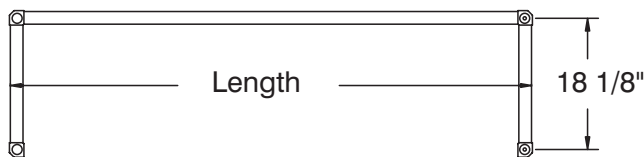
Plan View of Top Shelf



Plan View of Keg Shelves



REAR KEG RACK STRAP



MODEL #	Length	Wt.
KR-1-42	42"	6 lbs.
KR-1-60	60"	7 lbs.
KR-1-72	72"	8 lbs.
KR-1-80	80"	9 lbs.
KR-1-93	93"	10 lbs.



**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 69.1 - DUNNAGE RACK (1 EA REQ'D)

Advance Tabco DUN-2036

Special Value Dunnage Rack, square bar, one tier, 36"W x 20"D x 12"H, aluminum finish, 1500 lb. load capacity (evenly distributed), NSF



ALUMINUM
DUNNAGE RACKS

STATIONARY DUNNAGE RACKS



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

12" HEIGHT

MODEL #	Width "W"	Length "L"	No. of Legs	Height "H"	Clearance "C"	Wt.
DUN-2036	20"	36"	4	12"	10 1/4"	10 lbs.
DUN-2048	20"	48"	4	12"	10 1/4"	12 lbs.
DUN-2060	20"	60"	6	12"	10 1/4"	16 lbs.
DUN-2436	24"	36"	4	12"	10 1/4"	11 lbs.
DUN-2448	24"	48"	4	12"	10 1/4"	13 lbs.
DUN-2460	24"	60"	6	12"	10 1/4"	17 lbs.

8" HEIGHT

MODEL #	Width "W"	Length "L"	No. of Legs	Height "H"	Clearance "C"	Wt.
DUN-2036-8	20"	36"	4	8"	6 1/4"	10 lbs.
DUN-2048-8	20"	48"	4	8"	6 1/4"	11 lbs.
DUN-2060-8	20"	60"	6	8"	6 1/4"	12 lbs.
DUN-2436-8	24"	36"	4	8"	6 1/4"	9 lbs.
DUN-2448-8	24"	48"	4	8"	6 1/4"	12 lbs.
DUN-2460-8	24"	60"	6	8"	6 1/4"	13 lbs.

FEATURES:

Heavy duty welded construction.
 1-3/4" square tubing.
 1500 lb. Load Capacity (Evenly distributed load).

CONSTRUCTION:

Fully welded 1-3/4" square aluminum tube assembly.
 Legs are 1-3/4" square tubing with Plastic Feet.

MATERIAL:

6063-T52 extruded aluminum tube.

MOBILE DUNNAGE RACKS

FEATURES:

Heavy duty welded construction.
 1-3/4" square tubing.
 6" Heavy Duty Casters.
 Includes Handle.
 2000 lb. Rolling Load Capacity (Evenly distributed load).

CONSTRUCTION:

Fully welded 1-3/4" square aluminum tube assembly.
 6" diameter casters bolted to Base of Mobile Dunnage Rack.
 Handle secures to rack with Locking Set Screws.

MATERIAL:

6063-T52 extruded aluminum tube.



MODEL #	Width	Length	Wt.
DUN-2036C	20"	36"	35 lbs.
DUN-2048C	20"	48"	40 lbs.
DUN-2060C	20"	60"	45 lbs.

Replacement	Model #	Wt.	Qty
Mobile Dunnage Rack Handle	DUNH-1	7 lbs.	

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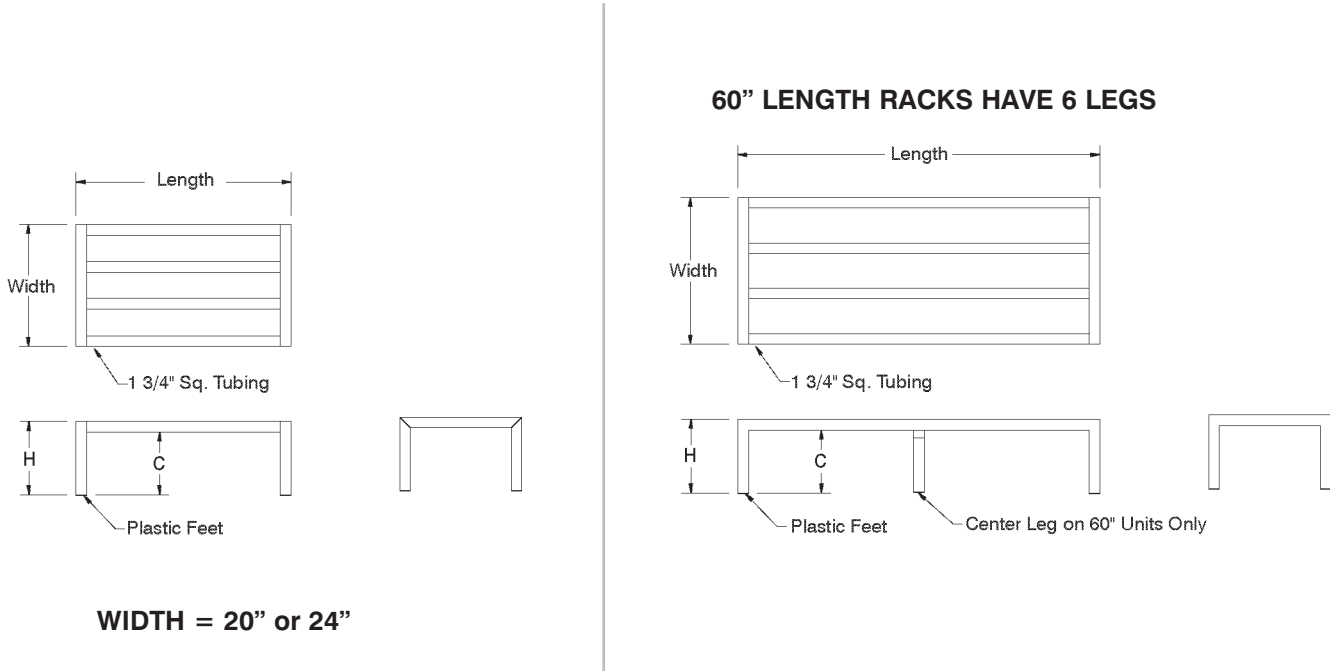


DIMENSIONS and SPECIFICATIONS

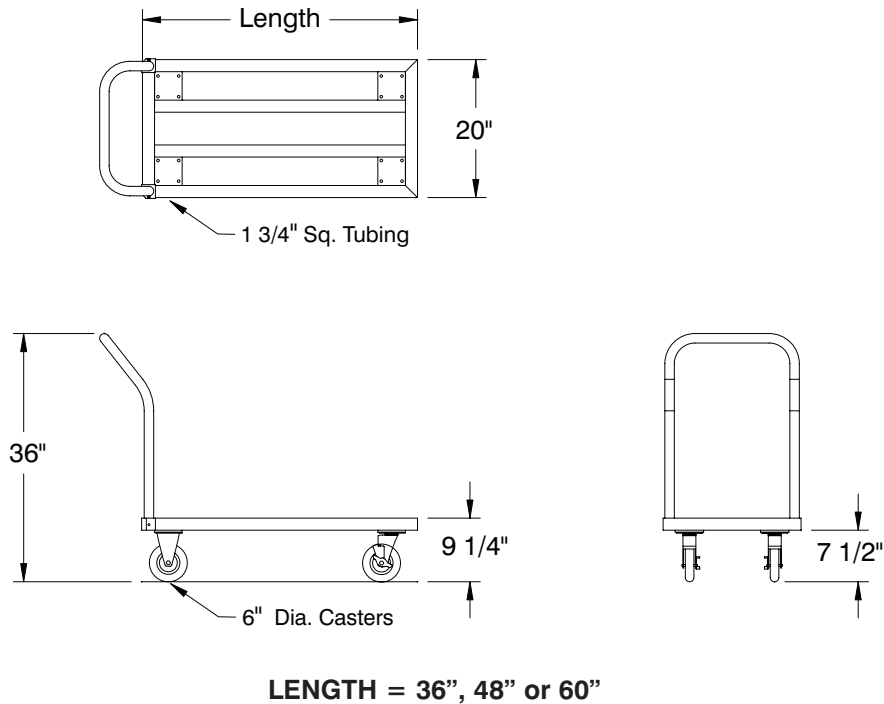
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

STATIONARY DUNNAGE RACKS



MOBILE DUNNAGE RACKS




THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 70 - WIRE SHELVING (4 EA REQ'D)

Olympic J1842K

Shelf, wire, 18" x 42" , green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 13)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	8	J1848K	Shelf, wire, 18" x 48", green epoxy finish with chromate substrate, NSF
Olympic	12	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 71 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 72 - SPARE NO.

<Spare No.>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 73 - WIRE SHELVING (4 EA REQ'D)

Olympic J1842K

Shelf, wire, 18" x 42" , green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 13)

ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Olympic	16	J1848K	Shelf, wire, 18" x 48", green epoxy finish with chromate substrate, NSF
Olympic	20	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 74 - FILING CABINET (1 EA REQ'D)

OTHERS

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 75 - OFFICE DESK (1 EA REQ'D)

OTHERS

<By Other>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 76 - WIRE SHELVING (4 EA REQ'D)

Olympic J2442K

Shelf, wire, 24" x 42", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 13)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	4		1 year warranty against manufacturing defects
Olympic	4		7 year warranty against rust and corrosion
Olympic	4	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 77 - REFRIGERATED MERCHANDISER (1 EA REQ'D)

Turbo Air TSR-49GSD-N

Super Deluxe Glass Door Refrigerator, two-section, 44.14 cu. ft., self-contained, self-cleaning condenser device, front aluminum door frame, stainless steel top, sides & bottom grille, stainless steel interior, (2) hinged double pane glass doors with Low-E glass, LED interior lighting, (6) PE coated wire shelves, LED digital thermometer, door open beep, self-diagnostic monitoring system, turbo cooling, automatic fan motor delays, door locks, bottom mount compressor, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 3.1 amps, NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

 <p>4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com</p>	Project :
	Model # :
	Item # : Qty :
	Available W/H :
	Approval :

Glass Door Refrigerator

Reach-In Bottom Mount Super Deluxe Series

Model : TSR-49GSD-N

≡ FEATURES & BENEFITS ≡

- Self-Cleaning Condenser**
The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.
- Digital temperature control & monitor system**

 - Keep food products safe by maintaining constant temperatures.
 - Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
 - Early warning alarm program detects issues before malfunction occurs.
 - Digital display allows for easy monitoring.
 - Programs interpret the condition of refrigeration systems by self-diagnosis.
 - Rapid cool-down functions (Turbo cooling).
 - Automatic evaporator fan motor delays.
- Hydrocarbon refrigerants (R-290)**
With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).
- Stainless steel interior & exterior**
The Turbo Air Super Deluxe glass door model is constructed with stainless steel exterior. The door is glass with AL frame. The interior is stainless steel that guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.
- Double pane glass doors with Low-E glass**
Energy saving double pane glass doors are equipped with Low-emissivity glass, which reduces outer heat gain and decreases energy consumption. It enhances energy efficiency and minimizes condensation. Lightweight door construction also reduces door maintenance and bushing wear, which in turn facilitates smoother door opening.
- High-density polyurethane insulation**
The entire cabinet structure and solid doors are foamed-in-place using high density, HCFC free polyurethane insulation.
- Ergonomically designed doors**
Customers' fatigue fades away with easy grip handles and doors that open effortlessly. Self-closing features make this the ultimate choice in customer convenience.
- Adjustable, heavy duty, PE (polyethylene) coated wire shelves**
- LED interior lighting**
- Bottom mount compressor**



Refrigerator holds 33°F ~ 38°F for the best in food preservation

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.



Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D' x H [†] (inches)
TSR-49GSD-N	2	44.14	6	1/3	3.1	480	54 ³ / ₈ x 30 ³ / ₈ x 78 ¹ / ₄


Ver.20200413

* Depth does not include 1-1/2" for glass door handles. † Height does not include 5" caster height or 6" optional legs.

Glass Door Refrigerator

Reach-In Bottom Mount
Super Deluxe Series

Model : TSR-49GSD-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA-5-15P
Full Load Amperes	3.1
Compressor HP	1/3
Feed Wires with Ground	3
Cord Length (ft.)	7
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
Net Capacity (cu. ft.)	44.14
Ext. Length Overall (in.)	54 ³ / ₈ (1381mm)
Ext. Depth Overall (in.)	30 ³ / ₈ (772mm)
Ext. Height Overall (in.)*	78 ¹ / ₄ (1987mm)
Int. Length Overall (in.) †	50 ¹ / ₂ (1282mm)
Int. Depth Overall (in.)	26 ¹ / ₄ (666mm)
Int. Height Overall (in.)	60 (1524mm)
# of Shelves	6
Shelf Size (L x D) (in.)	24 ⁵ / ₈ x 23 ¹ / ₂
Gross Weight (lbs.)	480

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 1-1/2" for glass door handles.

† Height does not include 5" caster height or 6" optional legs.

■ WARRANTY : 3 Year Parts and Labor Warranty Additional 4 Year Warranty on Compressor

■ STANDARD FEATURES

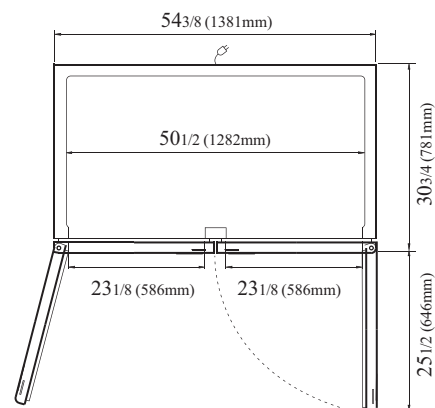
- **Anti-corrosion coated evaporator**
- **Easy replaceable one piece magnetic door gaskets**
- **Self-contained system**
- **Solid and sturdy grille design**
- **Door locks standard**
- **Standard 4" dia. swivel casters with locks on the front set**

■ OPTIONAL ACCESSORIES

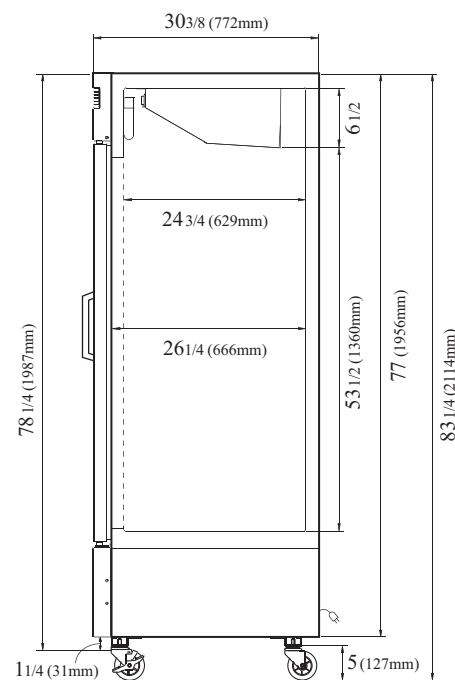
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: 30278L0400 (Left), 30278L0500 (Right)

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20200413



- Turbo Air : 800-627-0032
- GK : 800-500-3519
- Warranty : 800-381-7770
- AC : 888-900-1002

REFRIGERATOR MANUFACTURER
Turbo air

GERMAN
KNIFE

RADIANCE

REFRIGERATION SYSTEM
Turbo air

Texaking



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 78 - MILLWORK COUNTER (1 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 79 - FRONT COUNTER AND BAR DIE WALL (1 EA REQ'D)

OTHERS

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 80 - MILLWORK ADA PICKUP COUNTER (1 EA REQ'D)

OTHERS

<By Other>



Submittal Sheet

6/18/2018

ITEM# 81 - SPARE NO.

<Spare No.>



Submittal Sheet

6/18/2018

ITEM# 82 - SPARE NO.

<Spare No.>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 83 - REFRIGERATED CABINET (1 EA REQ'D)

Multiplx ND21TS00

Multiplex Model No. ND21TS00

ND21TS00

Refrigerated base cabinet, in-line nitrogen infusion, pressure gauges,
thermostat,

separate taps for still and nitro coffee on shared tower, drain pan

Left dispenser Cold Brew, Right dispenser Nitro Brew

STANDARD: 115V/60Hz 6 Amps

Refrigerant R404a



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 84 - POS SYSTEM (2 EA REQ'D)

OTHERS

<By Vendor>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 85 - POS PRINTER (2 EA REQ'D)

OTHERS

<By Vendor>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 86 - CASH DRAWER (1 EA REQ'D)

OTHERS

<By Other>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 87 - WORK CENTER (1 EA REQ'D)

Perlick TSF18POS

TSF Series POS Cabinet, 18"W, sound-deadened reinforced top, 1-5/8" grommets hole in cabinet top & each side, 6" x 6" access cutout with edge guard in back panel, 10"H backsplash with 1" return at top, stainless steel construction, stainless steel legs with adjustable stainless steel feet

ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Perlick	1		6" Backsplash standard

PRODUCT SPECIFICATION SHEETS ► POS Cabinets



POS CABINETS



*TSF18POS with optional
door and end splashes*



JOB	
AREA	
ITEM NO.	
MODEL NO.	

MODELS
TSF Series
TSF18POS
TSF24POS

Features

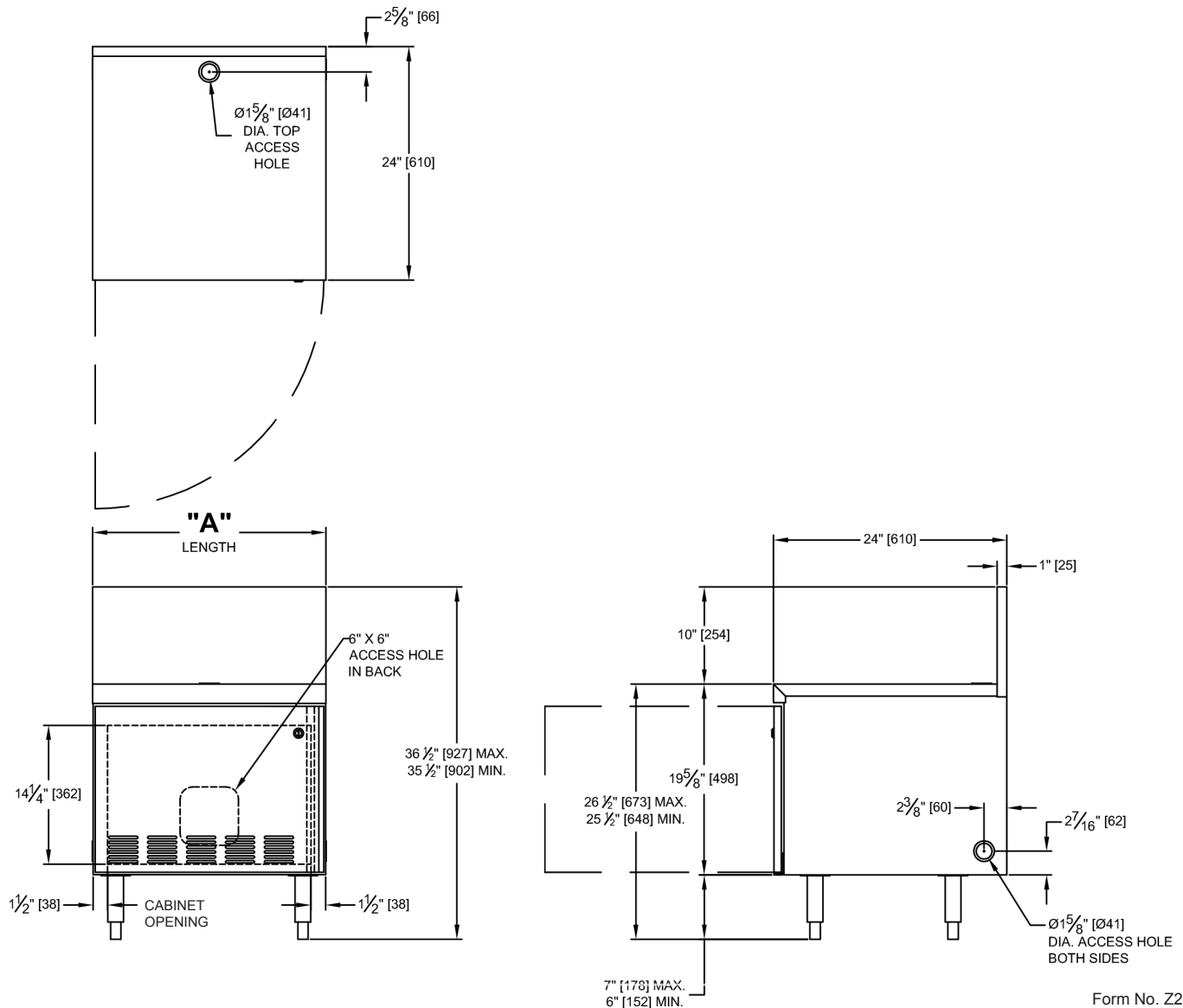
- 26" Work height accommodates cash drawers and touch screen monitors
- Grommeted hole in work surface to safely route cords and cables
- 6" x 6" Access hole with edge guard in cabinet back panel
- Accessory vented door with integral handle can be hinged left or right
- Accessory end splashes

PRODUCT SPECIFICATION SHEETS ► POS Cabinets



POS CABINETS

MODEL NOS.	TSF18POS	TSF24POS
LENGTH, INCHES (mm)	18 (457)	24 (610)
SHIP WT. lbs (kg)	45 (20.4)	24-3/4 (29.5)
CONSTRUCTION	All stainless steel construction. Underside of top is reinforced with welded brackets and is furnished with "sound-deadener".	
BACKSPLASH	Stainless steel to match 6" high adjacent equipment (4" optional) with 1" return at top, mechanically fastened and sealed to top with stainless support bracket(s).	
ACCESS HOLES	1-5/8" I.D. grommets hole in cabinet top, left & right sides and bottom right corner. 6" x 6" cut-out with edge guard in cabinet back.	
LEGS	1-5/8" tubular, stainless steel with 1" adjustable stainless steel foot.	
DOOR (optional)	Stainless steel with vents. Integral handle with dual magnetic door catches. Can be hinged left or right. Lock - optional.	
ACCESSORIES	Door Lock and End Splashes	

Form No. Z2380
Rev. 01.22.2015


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 88 - ICE BIN (1 EA REQ'D)

Perlick TS30IC10

TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 30"W x 18-9/16"D, approximately 70-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	ICC30	Ice Chest Covers, 2-piece sliding assembly, 30"W, front & back, stainless steel (for TS, TSD, & TSS ice chests)
Perlick	1	SR-D30A	Speed Rail, double, 30" W, stainless steel construction, factory installed
Perlick	1	SRLC-D30	Locking Speed Rail Cover, double, 30" W, stainless steel construction, factory installed (cover only)
Perlick	1	7055-265A	Backsplash cutout for soda lines
Perlick	1		Left side of backsplash

STANDARD ICE CHESTS WITH COLD PLATE



MODELS

TS Series

- TS24IC10
- TS30IC10
- TS36IC10
- TS42IC10
- TS48IC10

MODELS

TSD Series

- TSD24IC10
- TSD30IC10
- TSD36IC10
- TSD42IC10
- TSD48IC10



TS24IC10

Perlick Features

- Patented design conceals cold plate under liner for improved sanitation
- Dent resistant ABS top ledge
- Stainless steel legs install without tools and have "Rust Free" thermoplastic feet



GENERATIONS OF
EXCELLENCE

Form No. IC01
Rev.01.17.2012

Perlick

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Size and Specifications

Standard Ice Chests with Cold Plate



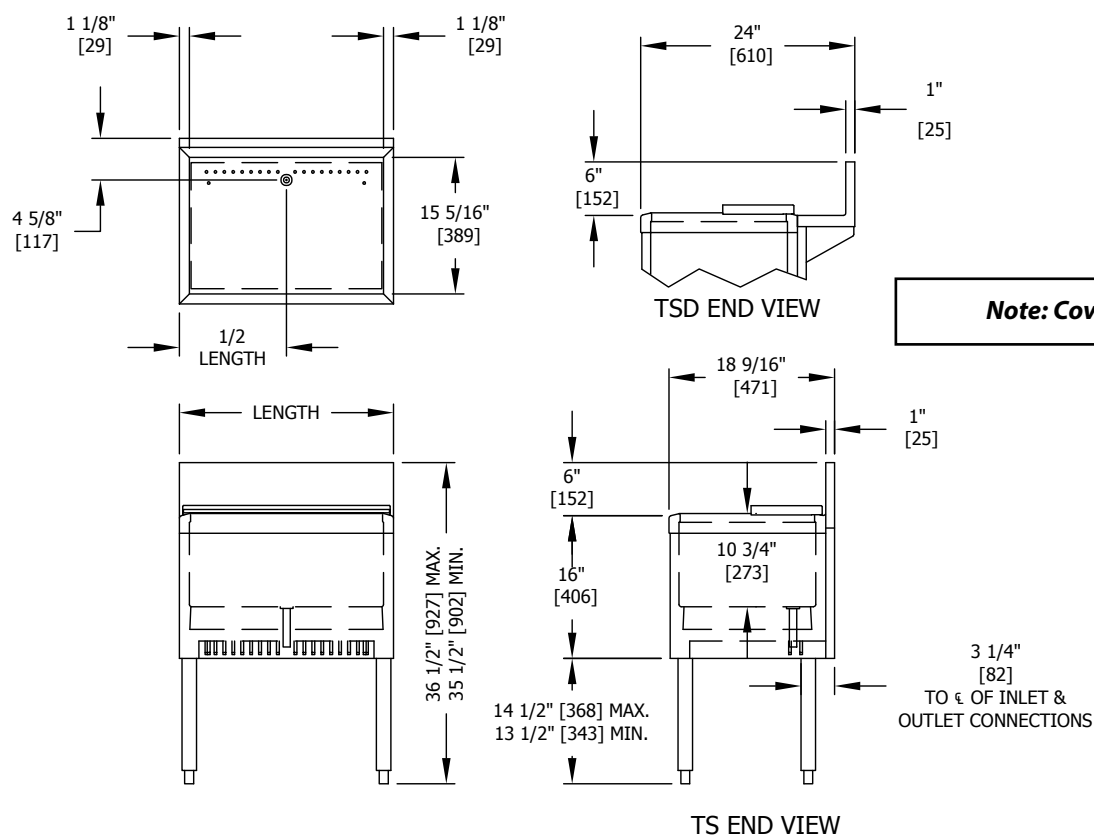
Job _____

Area _____

Item No. _____

Model No. _____

MODEL NOS.	TS(D)24IC10	TS(D)30IC10	TS(D)36IC10	TS(D)42IC10	TS(D)48IC10
LENGTH IN. (mm)	24" (610)	30" (762)	36" (914)	42" (1067)	48" (1219)
ICE CAP. lbs. (kg)	50 (22.7)	70 (31.8)	85 (38.6)	100 (45.4)	115 (52.2)
SHIP WT. lbs. (kg)	166 (75.3)	191 (86.6)	201 (91.2)	211 (95.7)	221 (100.2)
FRONT & SIDES	Stainless steel, top rim ABS				
BACKSPLASH	General and TS Series: Stainless steel 6" high (4" optional) with 1" return at top, mechanically fastened and sealed to ice chest top with steel support brackets TSD Series: Backlash and rear deck stainless steel				
BACK & BOTTOM	Galvanized steel				
INTERIOR	Stainless steel with 1/4" radius corners, welded and sealer with non-exposed cold plate. Interiors can be divided with accessory freestanding ice dividers				
INSULATION	Foamed-in-place polyurethane				
LEGS (optional)	1-5/8" tubular, stainless steel with 1" adjustable thermoplastic foot				
PLUMBING	Drain connection- 1/2" NPS male				
COLD PLATE	Cast aluminum plate concealed under ice chest liner. Cold plate has 2 full-length circuits and 8 half-length circuits. Connections- 5/16" O.D. stainless steel tubing with swaged end to accept standard 1/4" I.D. beverage tubing				
OPERATING SPECIFICATIONS	Each full circuit will deliver four, 6oz drinks per minute at 40° continuously, or 40oz every three minutes in a single draw (Flow rate 2oz/sec, 75° product)				



Note: Covers not included.

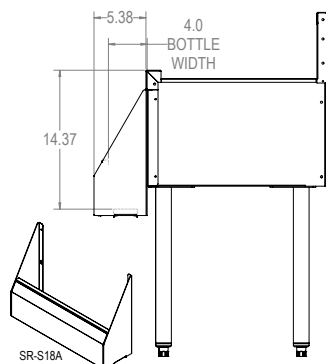
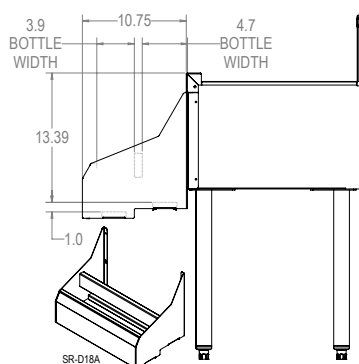
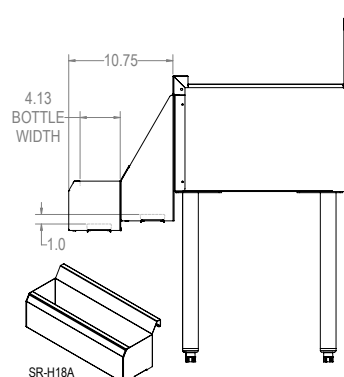
Form No. IC01
Rev. 01.17.2012



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PRODUCT SPECIFICATION SHEETS ▶ Speed Rails and Locking Covers

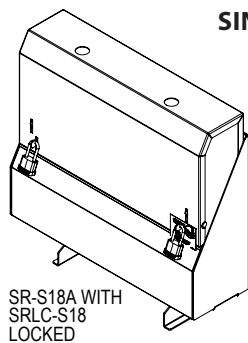
**SINGLE, DUAL AND HANG ON SPEED RAILS.
SINGLE AND DUAL LOCKING COVERS.**
SPEED RAILS
SINGLE

DUAL

HANG ON

SPEED RAILS

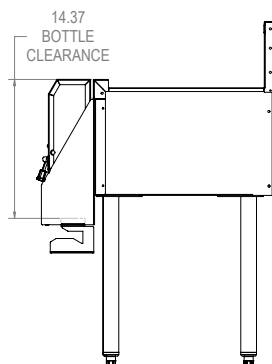
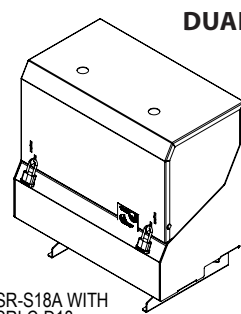
Length Inches (mm)	Single Speed Rail Part No.	Double Speed Rail Part No.	Hang On Speed Rail Part No.
12" (305)	SR-S12A	SR-D12A	SR-H12A
13" (330)	SR-S13A	SR-D13A	SR-H13A
14" (356)	SR-S14A	SR-D14A	SR-H14A
15" (381)	SR-S15A	SR-D15A	SR-H15A
16" (406)	SR-S16A	SR-D16A	SR-H16A
17" (432)	SR-S17A	SR-D17A	SR-H17A
18" (457)	SR-S18A	SR-D18A	SR-H18A
19" (483)	SR-S19A	SR-D19A	SR-H19A
20" (508)	SR-S20A	SR-D20A	SR-H20A
21" (533)	SR-S21A	SR-D21A	SR-H21A
22" (559)	SR-S22A	SR-D22A	SR-H22A
23" (584)	SR-S23A	SR-D23A	SR-H23A
24" (610)	SR-S24A	SR-D24A	SR-H24A
28" (711)	SR-S28A	SR-D28A	SR-H28A
30" (762)	SR-S30A	SR-D30A	SR-H30A
34" (864)	SR-S34A	SR-D34A	SR-H34A
36" (914)	SR-S36A	SR-D36A	SR-H36A
42" (1067)	SR-S42A	SR-D42A	
48" (1219)	SR-S48A	SR-D48A	
54" (1372)	SR-S54A		
60" (1372)	SR-S60A		
66" (1676)	SR-S66A		
72" (1829)	SR-S72A		
78" (1981)	SR-S78A		
84" (2134)	SR-S84A		
90" (2286)	SR-S90A		
96" (2438)	SR-S96A		

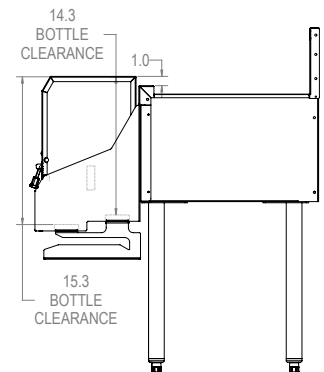
- 5-1/8" front panel to improve bottle retention. Prevents bottles from tipping forward.
- Lower bottle height provides improved clearance to ice bin.
- Plastic extrusion on bottom support provides sound deadening.
- Plastic clear extrusion on front top edge of rail provides sound deadening and protection for bottle location labels.



PRODUCT SPECIFICATION SHEETS ▶ Speed Rails and Locking Covers

**SINGLE, DUAL AND HANG ON SPEED RAILS.
SINGLE AND DUAL LOCKING COVERS.**
LOCKING SPEED RAIL COVERS (COVER ONLY)

 SR-S18A WITH
SRLC-S18
LOCKED

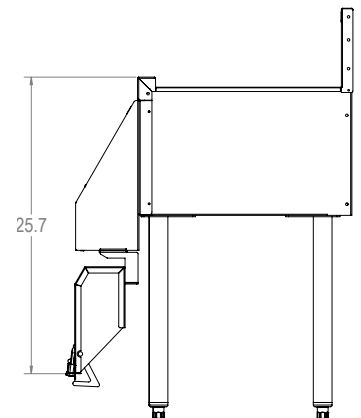
SINGLE

 14.37
BOTTLE
CLEARANCE

 SR-S18A WITH
SRLC-D18
LOCKED

DUAL

 14.3
BOTTLE
CLEARANCE

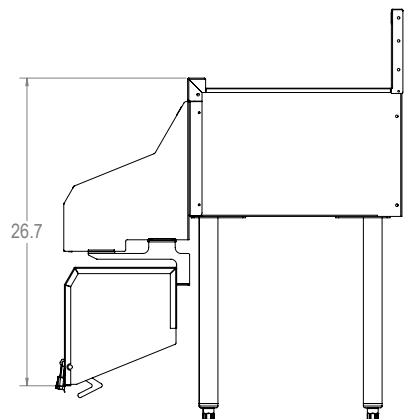
1.0

 15.3
BOTTLE
CLEARANCE

(Cover Only)		
Length Inches (mm)	Single Locking Cover Part No.	Dual Locking Cover Part No.
12" (305)	SRLC-S12	SRLC-D12
13" (330)	SRLC-S13	SRLC-D13
14" (356)	SRLC-S14	SRLC-D14
15" (381)	SRLC-S15	SRLC-D15
16" (406)	SRLC-S16	SRLC-D16
17" (432)	SRLC-S17	SRLC-D17
18" (457)	SRLC-S18	SRLC-D18
19" (483)	SRLC-S19	SRLC-D19
20" (508)	SRLC-S20	SRLC-D20
21" (533)	SRLC-S21	SRLC-D21
22" (559)	SRLC-S22	SRLC-D22
23" (584)	SRLC-S23	SRLC-D23
24" (610)	SRLC-S24	SRLC-D24
28" (711)	SRLC-S28	SRLC-D28
30" (762)	SRLC-S30	SRLC-D30
34" (864)	SRLC-S34	SRLC-D34
36" (914)	SRLC-S36	SRLC-D36
42" (1067)	SRLC-S42	SRLC-D42
48" (1219)	SRLC-S48	SRLC-D48
54" (1372)	SRLC-S54	
60" (1524)	SRLC-S60	
66" (1676)	SRLC-S66	
72" (1829)	SRLC-S72	
78" (1981)	SRLC-S78	
84" (2134)	SRLC-S84	
90" (2286)	SRLC-S90	
96" (2438)	SRLC-S96	

 Single cover stored
when not in use.


25.7

 Dual cover stored
when not in use.


26.7

- Heavy duty 18 ga. stainless steel construction for strength and security.
- Perlick-exclusive design includes convenient, built storage solution.
- For speed rails longer than 48", the locking covers consist of 2 sections for easy handling.
- Padlocks included.



UNDERBAR ACCESSORIES ICE CHESTS

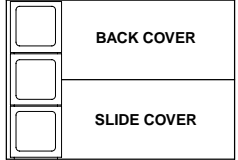
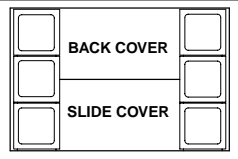
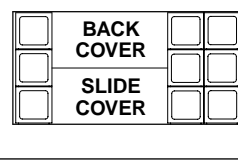
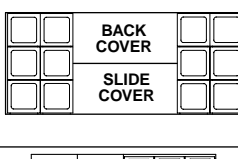
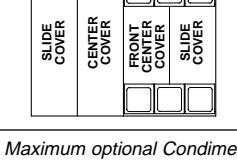
Job _____
Area _____
Item No. _____
Model No. _____

BOTTLE WELLS and COVER ASSEMBLIES

BOTTLE WELLS	Black high impact polypropylene. Inside dimensions of each cup is 4" x 4" x 5 3/4" deep.
COVERS	Two piece, stainless steel. NOTE: Thru-the-bar has a four piece cover assembly.

MODEL NUMBERS

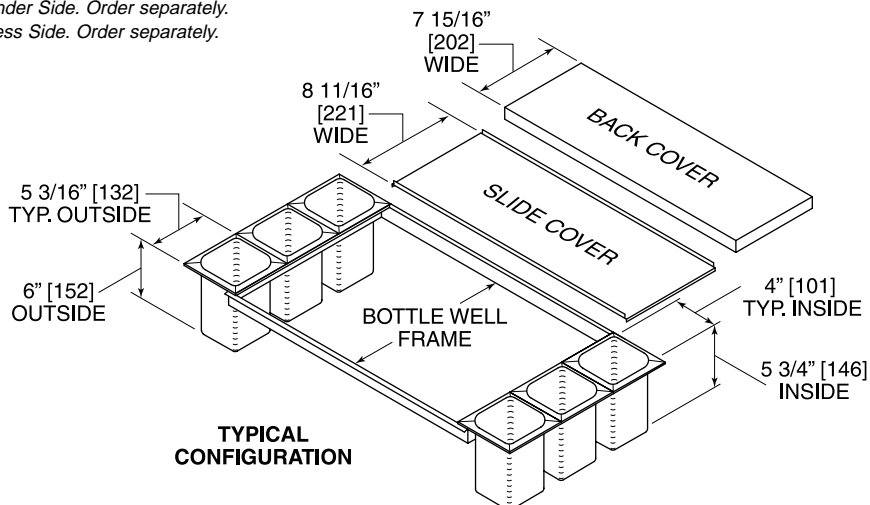
Standard	TS24IC(8)	TS30IC(8)	TS36IC(8)	TS42IC(8)	TS48IC(8)	
Extra Deep	7055A62/64					
Thru-the-Bar						7055A70/73

	BW3-24 (CC5*)	BW3-30 (CC7*)	BW3-36 (CC7*)	N/A	N/A	N/A
	BW6-24 (CC4*)	BW6-30 (CC6*)	BW6-36 (CC6*)	BW6-42 (CC7*)	BW6-48 (CC7*)	N/A
	N/A	BW9-30 (CC4*)	BW9-36 (CC7*)	BW9-42 (CC7*)	BW9-48 (CC7*)	N/A
	N/A	N/A	BW12-36 (CC4*)	BW12-42 (CC6*)	BW12-48 (CC7*)	N/A
	N/A	N/A	N/A	N/A	N/A	BW6PT (CC4**) (CC7†)

* Maximum optional Condiment Rack Applicable. Order separately.

** Maximum optional Condiment Rack Applicable on Bartender Side. Order separately.

† Maximum optional Condiment Rack Applicable on Waitress Side. Order separately.



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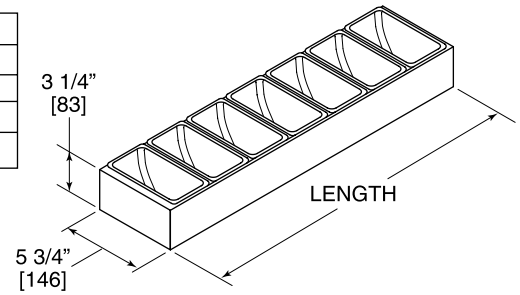
Form No. ACC-01
Rev. 03.30.05

UNDERBAR ACCESSORIES ICE CHESTS

Job _____
 Area _____
 Item No. _____
 Model No. _____

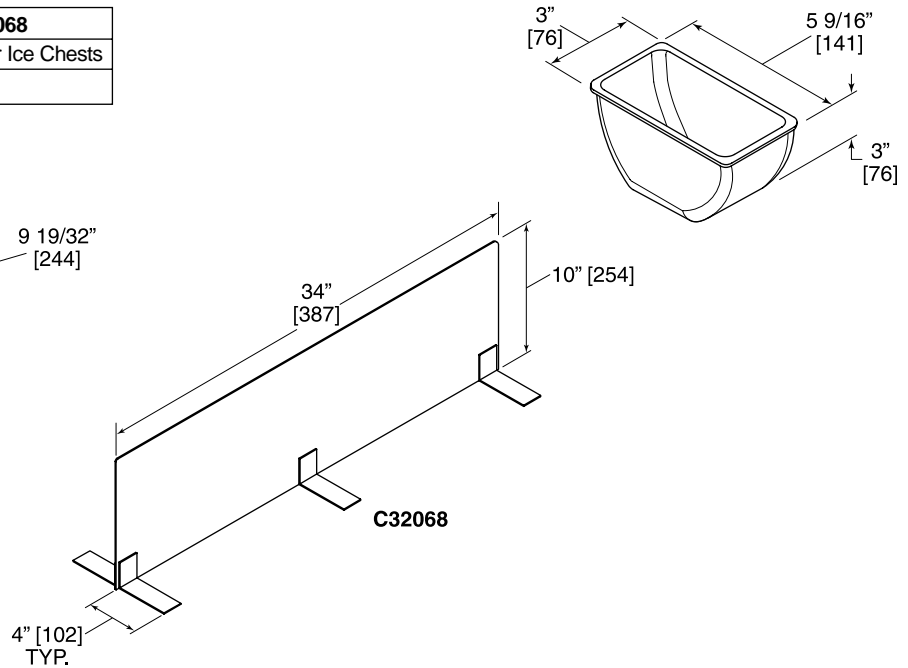
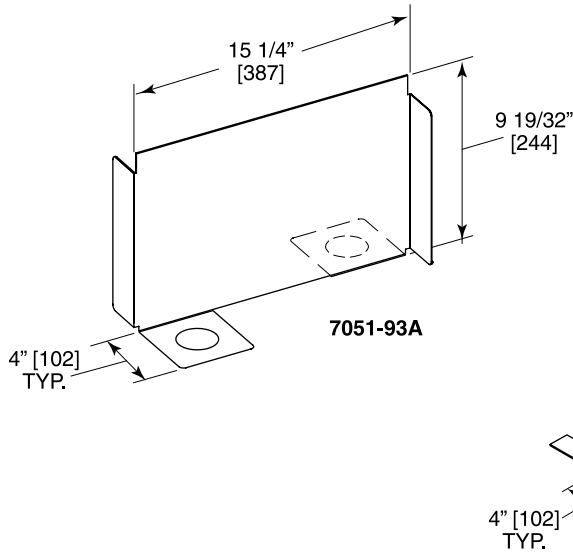
CONDIMENT CUPS

MODEL NOS.		CC4	CC5	CC6	CC7
DIMENSIONS	Length Ins. (mm)	12 7/16" (316)	15 3/8" (391)	18 5/16" (465)	20 1/4" (514)
NUMBER OF CUPS		4	5	6	7
CUP		White Polyethylene, 1 pint (.5 Liter)			
HOUSING		Free standing, stainless steel with rubber feet.			



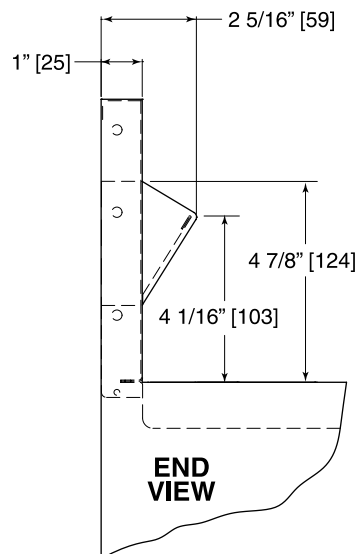
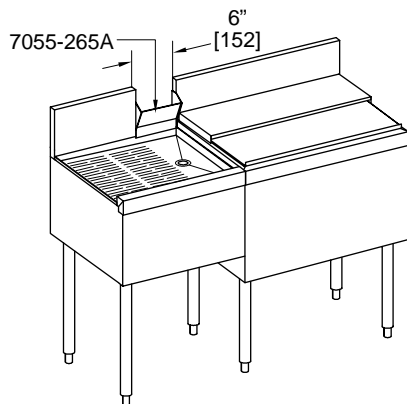
ICE DIVIDERS - FREE STANDING

MODEL NOS.	7051-93A	C32068
APPLICATION	Standard Ice Chests	Thru-the Bar Ice Chests
MATERIAL	Stainless steel.	



BACKSPLASH CUT-OUT

MODEL NOS.	7055-265A
APPLICATION	TS Series Underbar with 6" or 4" high back splash to provide access for soda lines.



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Form No. ACC-01
 Rev. 03.30.05


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 89 - DRAINBOARD (1 EA REQ'D)

Perlick TS24

TS Series Underbar Drainboard, 24"W x 18-9/16"D, 6"H backsplash, embossed top, stainless steel construction, stainless steel legs with adjustable thermoplastic feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	SR-D24A	Speed Rail, double, 24" W, stainless steel construction, factory installed
Perlick	1	SRLC-D24	Locking Speed Rail Cover, double, 24" W, stainless steel construction, factory installed (cover only)

DRAINBOARDS

TS and TSD SERIES



Perlick Features

- Embossed stainless steel drainboard
- Screw-in legs for fast installation
- Stainless steel legs install without tools and have "Rust Free" Thermoplastic feet

MODELS

TS Series

- TS12*
- TS18*
- TS24
- TS30
- TS36
- TS42
- TS48

MODELS

TSD Series

- TSD12*
- TSD18*
- TSD24
- TSD30
- TSD36
- TSD42
- TSD48

** Available in 1" increments from 13" to 23"*



TS24



TSD24



GENERATIONS OF
EXCELLENCE

Form No.DB01
Rev. 01.16.2012

Perlick

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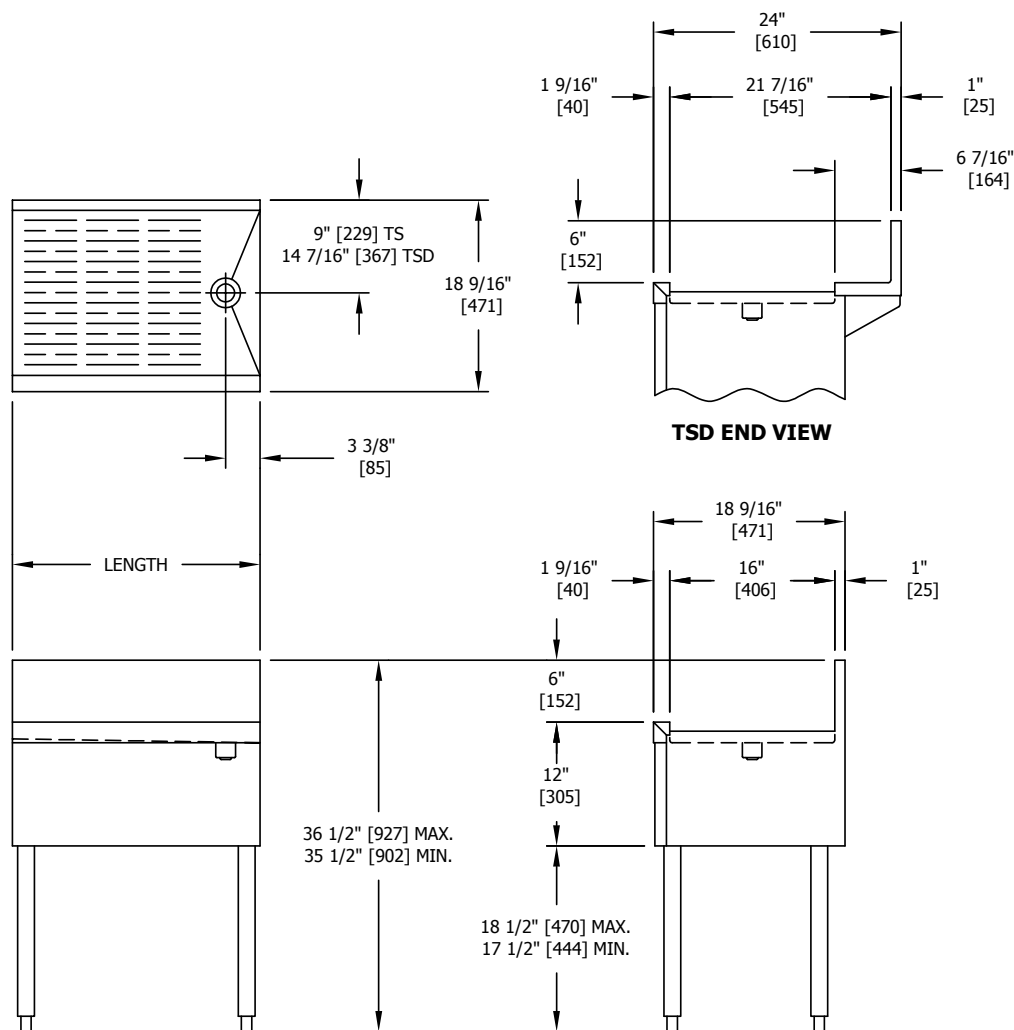
Size and Specifications

Drainboards - TS and TSD Series



Job _____
 Area _____
 Item No. _____
 Model No. _____

MODEL NOS.	TS(D)12	TS(D)18	TS(D)24	TS(D)30	TS(D)36	TS(D)42	TS(D)48
LENGTH IN. (mm)	12" (305)	18" (457)	24" (610)	30" (914)	36" (914)	42" (1067)	48" (1219)
SHIP WT. lbs. (kg)	35 (16)	40 (18)	45 (20)	50 (23)	60 (27)	90 (41)	115 (52)
FRONT & SIDES	Stainless steel						
BACKSPLASH	General and TS Series: Stainless steel 6" high (4" optional) with 1" return at top, mechanically fastened and sealed to top with steel support brackets TSD Series: Stainless steel rear deck						
BACK	Galvanized steel						
DRAINBOARD	Embossed stainless steel, 16" deep front to back. All horizontal and vertical edges 1/4" radius with ballbed corners. Underside reinforced with welded brackets. Stainless steel drain socket.						
LEGS	1-5/8" tubular, stainless steel with 1" adjustable thermoplastic foot						
PLUMBING	Drain connection- 1-1/2" NPS male						



Form No. DB01
 Rev. 01.16.2012



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THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 90 - HAND SINK (1 EA REQ'D)

Perlick TS12HSN

TS Series Underbar Hand Sink Unit, free standing, 12"W x 22-1/4"D, 6" backsplash, 10" wide x 14" front-to-back x 9-1/4" deep sink, 4" OC splash mount faucet holes, 16 oz. pump soap dispenser, C-fold paper towel dispenser on front apron, sound-deadened underside, (1) 8-1/2" standpipe, 1-1/2" NPS male drain, stainless steel construction, stainless steel legs with adjustable thermoplastic feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1	934GN-LF	Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
Perlick	1	7054L	End Splash, left, 6", for TS, TSF, or TSD series

PRODUCT SPECIFICATION SHEETS ► Underbar Sinks


UNDERBAR SINKS
SINGLE TANK/STAINLESS STEEL BOWL


JOB	
AREA	
ITEM NO.	
MODEL NO.	

MODELS
TS Series
TS12HSN



C US
 ASME A112.19.3/CSA B45.4
 NSF/ANSI 2

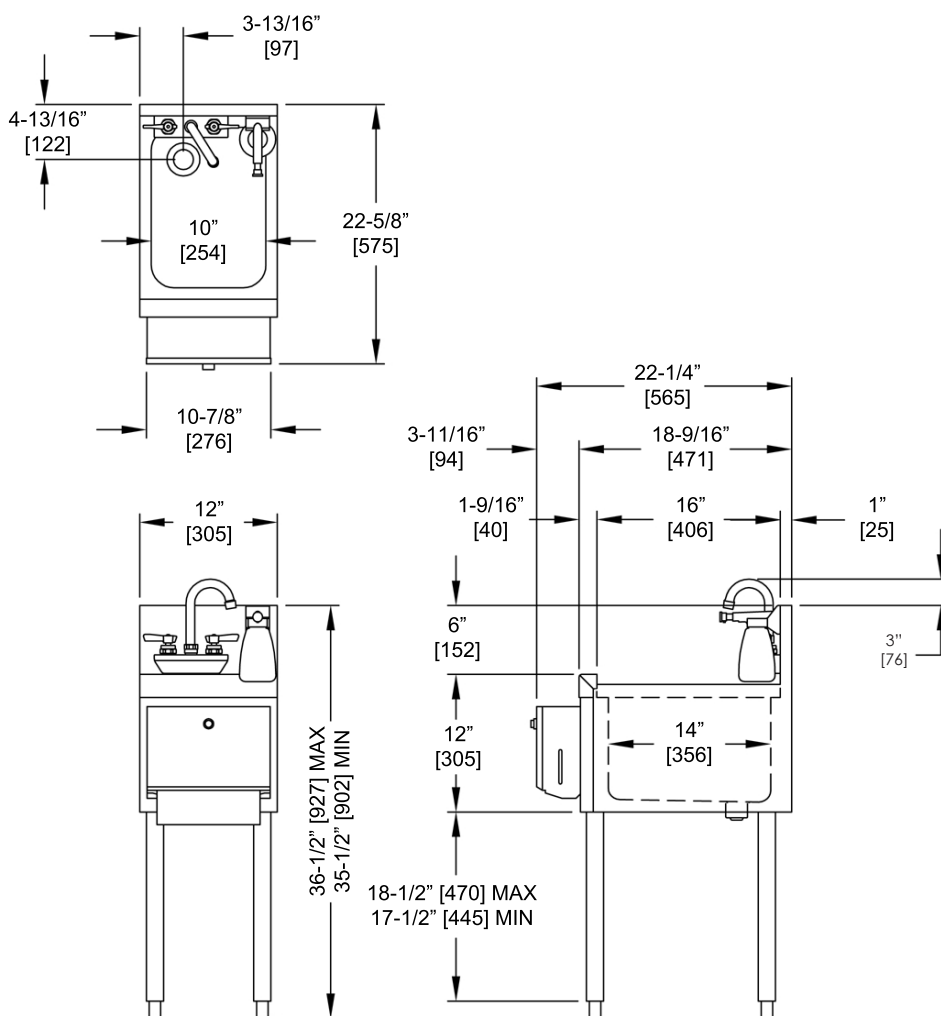
Features

- Deep drawn stainless steel bowl
- NSF listed, commercial grade hot/cold water faucet (must be ordered separately)
- 16 oz. pump soap dispenser
- Underside is sound-deadening
- Stainless steel legs install without tools and have rust-free thermoplastic feet

PRODUCT SPECIFICATION SHEETS ► Underbar Sinks


UNDERBAR SINKS
SINGLE TANK/STAINLESS STEEL BOWL

MODEL NO.	TS12HSN
LENGTH, INCHES (mm)	12 (305)
SHIP WEIGHT, LBS. (kg)	50 (23)
TOP & SIDES	Stainless steel
BACK & BOTTOM	Stainless steel
BACKSPLASH	Stainless steel 6" high (4" high optional) with 1" return at the top, mechanically fastened and sealed to hand sink top with steel support brackets
LEGS	1-5/8" tubular, stainless steel with 1" adjustable thermoplastic feet
BOWL	Stainless steel, 10"x14"x9-1/4" deep. All horizontal and vertical edges 1-1/2" radius with balled corners. Furnished with 1-1/2" stainless steel drain socket. 8-1/2" standpipe. Sound deadening underside.
WATER FAUCET	Hot and cold, heavy-duty all brass construction, chrome plated goose neck swing spout faucet. Must be ordered separately. Lead-free faucet also available.
PLUMBING	Drain connection: 1-1/2" NPS male. Hot and cold water connection



Faucet shown for clarity. Must be ordered separately.

Form No. SK07
Rev. 04.10.2017

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Item No. _____

Model No. _____

Job _____

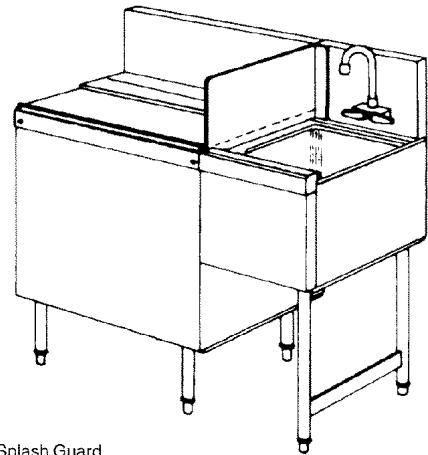
Area _____

Miscellaneous Accessories

Splashguards

Stainless steel. Factory installed between individual Topshelf modules or added to either end.

Part No.	For Model No.	Length	Height
7054L	Left endsplash for TS series	18"	8"
7054R	Right endsplash for TS series	18"	8"
7054	Between modules for TS series	18 ⁵ / ₈ "	8"
7054DL	Left endsplash for TSD series	24"	8"
7054DR	Right endsplash for TSD series	24"	8"
7054D	Between modules for TS series	24 ⁵ / ₈ "	8"
7054SL	Left endsplash for TSs series	38"	8"
7054SR	Right endsplash for TSS series	38"	8"

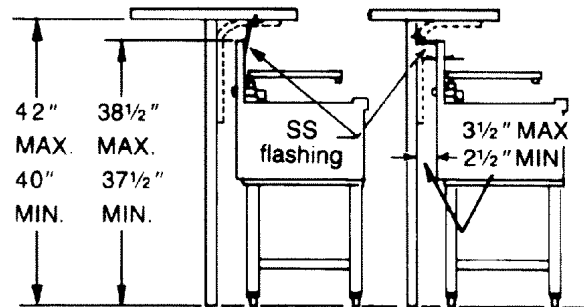


No. 7054 Splash Guard
between two workboard
modules

STAINLESS STEEL UNDERBAR FLASHING

Used to seal underbar service area to underside of bar. Also used to bridge the gap between the bar die and backsplash or the underbar and backsplash. Available in ten foot lengths which are easily formed in the field to match the bar die. Predrilled holes to facilitate installation.

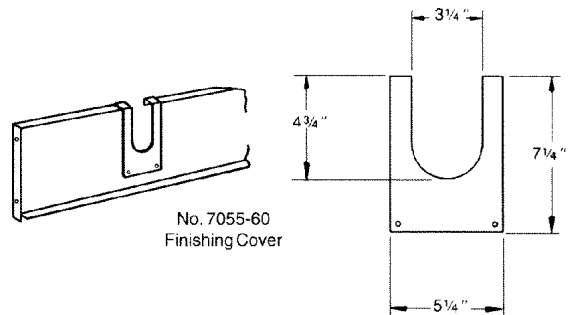
Part No.	Description
C31682	First ten feet - 4 ¹ / ₂ " wide
C31683	Additional ten foot lengths - 4 ¹ / ₂ " wide



No. C31682
Stainless Steel Flashing

ACCESS CUTOUT FINISHING COVER for Trunk Housing

Part No.	Description
7055-60	Finishing cover



No. 7055-60
Finishing Cover

CONNECTOR KITS

One required for each joint.

Part No.	Description
7055-45*	For modules with 8" backsplash
7055-4-45*	For modules with 4" backsplash
7055-53	For end mount in lieu of leg



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Form No. ACC-9
7/00

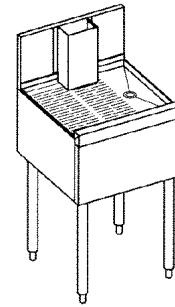
Item No. _____
 Model No. _____
 Job _____
 Area _____

Miscellaneous Accessories

Access Cutout with Chase for TS Series Drainboards

Stainless steel. Includes chimney. Factory-installed. Does not alter backsplash

Part No.	For Model No.	Length	Height
7055-69	For 8" backsplash	3"	5"
7055-69-4	For 4" backsplash	3"	5"



Drainboard with
No. 7055-69 Cutout

Backsplash Cutout for Soda Lines

Stainless steel. Includes chimney. Factory-installed. Does not alter backsplash

Part No.	For Model No.	Length	Height
7055-265	Backsplash cutout for soda lines	6"	4"

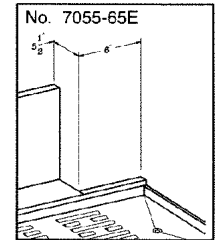
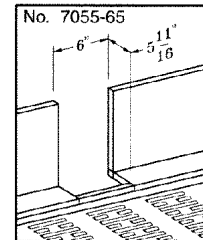
ACCESS CUTOUT FINISHING COVER for Trunk Housing

Part No.	Description
7055-60	Finishing cover

ACCESS CUTOUT without Chase for TSD Series Workboards

Provides a 6" x 5³/₄" opening for beverage and/or electrical lines. Factory installed.

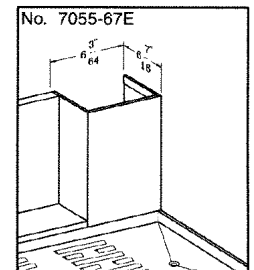
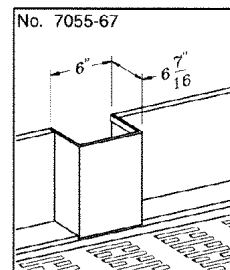
Part No.	Description
7055-65E	Cutout at either end (specify location)
7055-65	Cutout 6" increments from either end (specify location)



ACCESS CUTOUT with Chase for TSD Series Workboards

Provides a 6" x 6⁷/₁₆" opening for beverage and/or electrical lines. Factory installed.

Part No.	Description
7055-67E	Cutout at either end (specify location)
7055-67	Cutout 6" increments from either end (specify location)



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Form No. ACC-10
7/00



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 91 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 92 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 93 - TRASH RECEPTACLE (2 EA REQ'D)

OTHERS

<By Other>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 94 - GLASS RACK (2 EA REQ'D)

Perlick 7055A-D

Underbar Glass Rack Storage Unit, drainboard top, 24"W x 24"D open front cabinet base, holds (2) 20" x 20" glass racks, 6"H backsplash, (2) stationary rack slides height adjustable in 1" increments, embossed drainboard is reinforced & includes 1/2" drain at rear, 1-1/2" drain in bottom shelf, stainless steel construction, stainless steel legs & adjustable feet

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	2		6" Backsplash standard

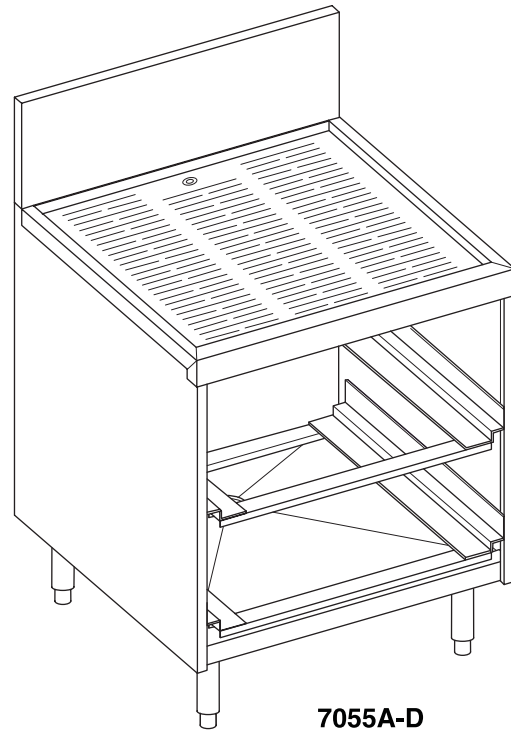
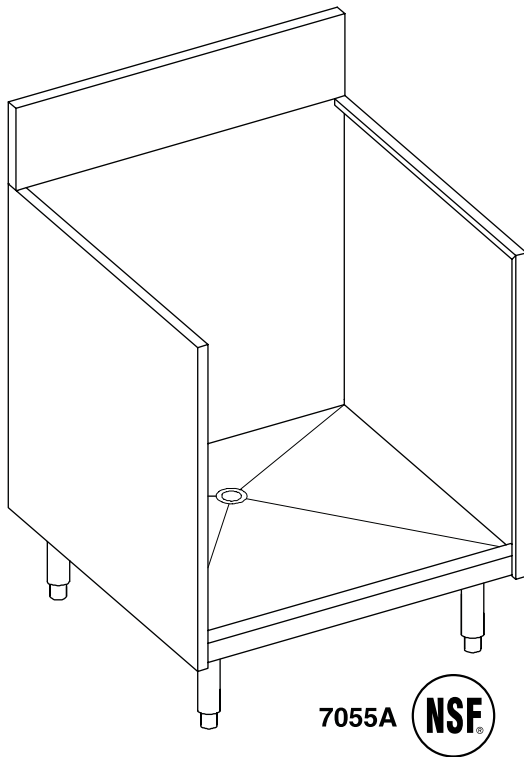
STORAGE BINS FOR GLASSWARE

Perlick Features

- Embossed stainless steel drainboard.
- Quality construction.

MODEL NOS.

- 7055A
- 7055A-D



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Form No. SB01
Rev. 03.19.18

Sizes and Specifications Storage Bins for Glassware

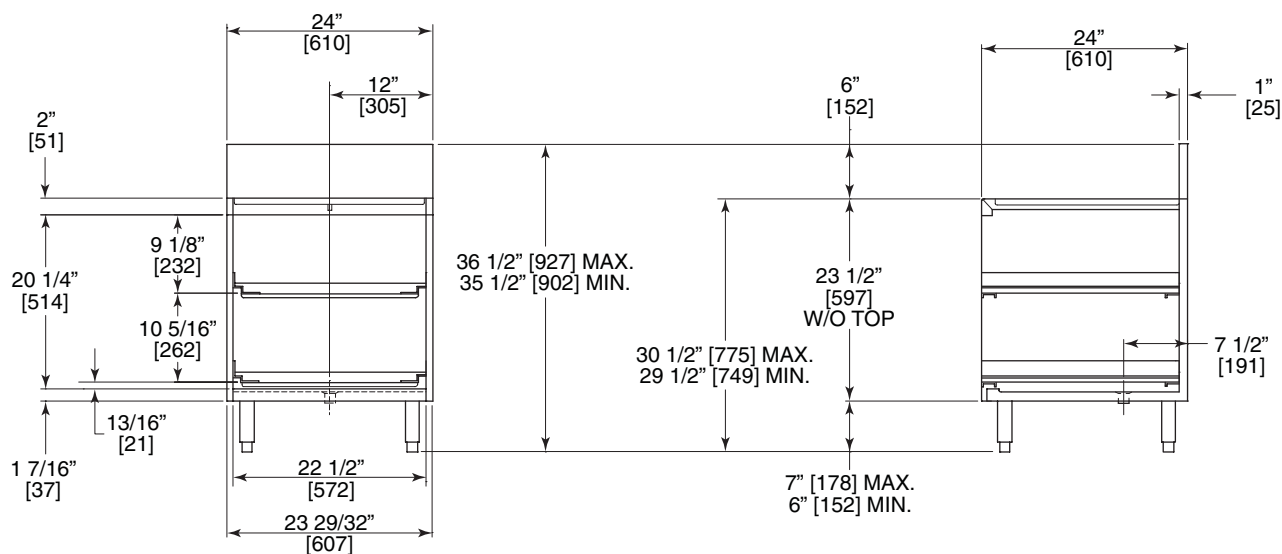
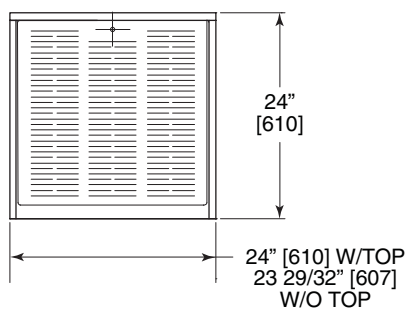
Job _____

Area _____

Item No. _____

Model No. _____

MODEL NOS.	7055A (NSF listed)	7055A-D
LENGTH INS. (mm)	24 (610)	24 " (610)
SHIP WT lbs. (kg)	50 (23)	65 (30)
GENERAL PARTS	Stainless steel.	
BACKSPLASH	General: Stainless steel 6" high (<i>4" high optional</i>) with 1" return at top, mechanically fastened and sealed with steel support brackets.	
DRAINBOARD	Model No. 7055A-D: Embossed stainless steel, 21 ⁷ / ₁₆ " deep front to back. All horizontal and vertical edges ¹ / ₄ " radius with balled corners. Underside reinforced with welded brackets.	
LEGS	1 ⁵ / ₈ " tubular, stainless steel with 1" adjustable stainless steel foot.	
PLUMBING	Bin drain-connection - 1-1/2" NPS Male. Drainboard: Drain fitting at rear furnished with ¹ / ₂ " I.D. flexible hose to drain water at bottom.	



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Form No. SB01
Rev. 03.19.18



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 95 - GLASS WASHER (1 EA REQ'D)

Ecolab DF



Simply Engineered Better

DF

Rotary Type Fully Automatic
Glasswashing Machine



*(Optional DF71 drain tray
and waste collector is
available but not shown)*

Project _____

Item No. _____

Quantity _____

STANDARD FEATURES

- 12" glass clearance accepts taller stemware
- Internal upper drain screen for improved filtration and ease of cleaning
- Self flushing rinse chamber reduces maintenance
- Reduced water usage
- Improved shut off mechanism
- Three-pump injection system for precise chemical dispensing
- Upper and lower wash and rinse arms produce sparkling clean glasses every time
- Double walled construction for quieter operation
- Cool final rinse water provides a cool glass ready for immediate use
- An internal shelf provides storage for three, 1-gallon (4 liter) containers
- Polypropylene conveyor eliminates chipping of fine stemware
- Internal rinse water tempering valve

SPECIFIER STATEMENT

Specified unit will be Moyer Diebel model DF Rotary Type, fully automatic glasswasher.

Unit will have detergent pump, sanitizer pump and rinse aid pump, standard upper and lower wash/rinse arms, wash tank heater, cold water final rinse, polypropylene conveyor, splash curtain, double-walled construction, storage space for three 1-gallon containers.



OPTIONS & ACCESSORIES

- | | |
|--|-------------|
| <input type="checkbox"/> Drain tray and waste collector (DF-71) | P/N 0712551 |
| <input type="checkbox"/> Quick disconnect package (incl. casters) | P/N 0707258 |
| <input type="checkbox"/> Casters; set of four – 2 locking, 2 regular | P/N 0701962 |
| <input type="checkbox"/> Hand sink and wet waste receiver (SW46) | P/N 0708453 |
| <input type="checkbox"/> Wash down hose | P/N 0701956 |
| <input type="checkbox"/> Site Glass kit | P/N 0712993 |

Moyer Diebel – USA

3765 Champion Blvd, Winston-Salem, NC 27105 Tel: 336/661-1992 Fax: 336/661-9546 800/228-8350 www.moyerdiebel.com

Moyer Diebel Ltd. – Canada

2674 North Service Rd., Jordan Station, Ontario, Canada L0R 1S0 Tel: 800/263-5798 Fax: 905/562-4618 sales@moyerdiebellimited.com

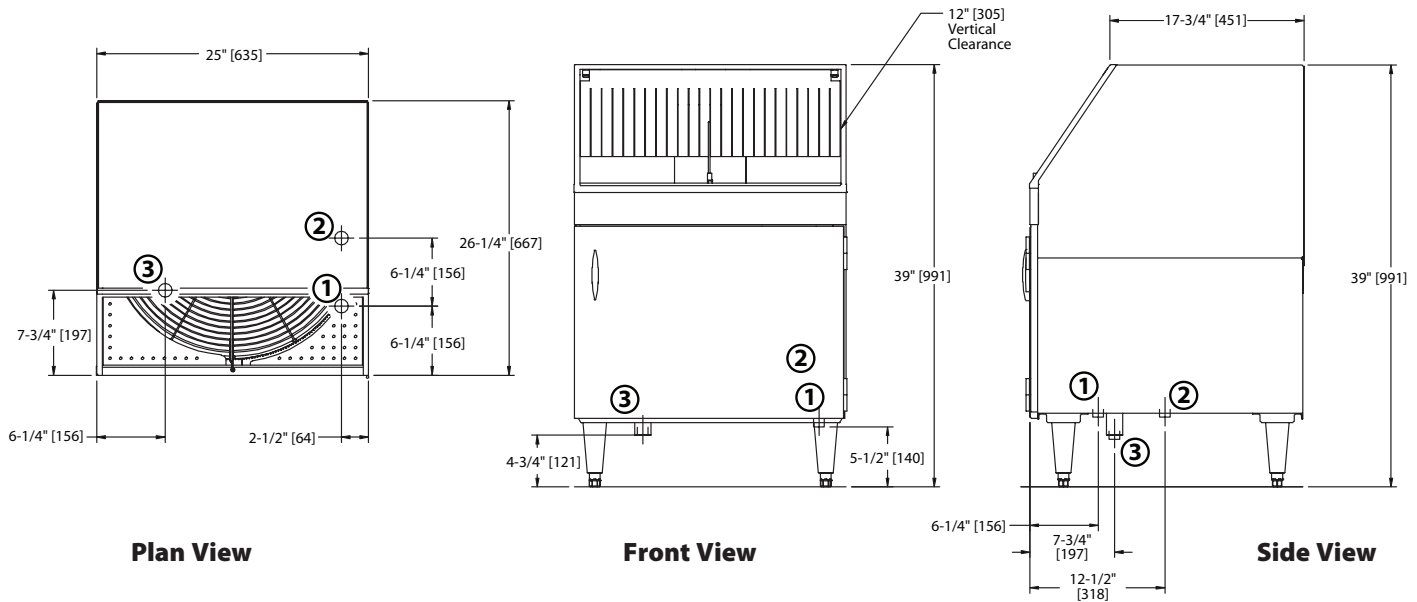


Simply Engineered Better

DF

Rotary Type Fully Automatic
Glasswashing Machine

Dimensions shown in inches and [millimeters]



Utilities

Electrical 208 - 230/60/1, 15 amp

1 Hot water connection
 1/2" [13] IPS. Flow pressure 25-95 psi
 [172.5-656 kPa]

2 Cold water connection
 1/2" [13] IPS. Flow pressure 25-95 psi
 [172.5-656 kPa]

3 Drain connection
 1-1/2" [38] tailpiece.
 Connect to drain size according to local
 plumbing code.

NOTE: DF Models supplied
 with 6 ft. [1829] plug in cord.
 (NEMA 6-15P)

Warning: Plumbing and electrical
 connections must be made by
 qualified personnel who will
 observe all the applicable plumbing,
 sanitary and safety codes.

SPECIFICATIONS

Capacity (hr.)

2-1/2" [64] glasses 1200

Water Consumption

Cold water (approx.) 2.5 US gpm;
 9.5 l/m;

Hot water (initial fill) 2.1 imp. gpm

3 US gallons;
 11.35 liters;

2.4 imp gallons
 (Max use – approx. 12 US gph – 10 imp gph)

Temperatures °F/C

Inlet water (hot) 140-160/61-69

Inlet water (cold) 75/24

Heating

Tank heat, electric (kW) 3

Conveyor Movement

Clockwise

	Uncrated	Crated
Height	39" [991]	46-1/2" [1181]
Width	25" [635]	27" [685]
Depth	27" [686]	27-1/2" [698]
Ship Wt. lbs/kg	156/71	176/80
* Adjustable foot height - 11/4" [45]		


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 96 - DUMP SINK (1 EA REQ'D)

Perlick TSD12HS

TSD Series Underbar Hand Sink Unit, free standing, 12"W x 24"D, stainless steel construction, 10" wide x 14" front-to-back x 9-1/4" deep sink, 6" backsplash, 4" OC deck mount faucet holes, 5-1/2" rear deck, sound-deadened underside, (1) 8-1/2" standpipe, 1/2" IPS water connections, 1-1/2" NPS male drain, stainless steel legs with 1" adjustable thermoplastic feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	926GN-LF	Lead Free Faucet, deck-mounted, nominal 4" centers, gooseneck nozzle, for TSD/TSS series 1 compartment sinks
Perlick	1	7055-48	Perforated Wet Waste Pan, 7 quart capacity, stainless steel, for 18"W blender stations (10-3/8" x 12-3/4" x 4" deep)
Perlick	1	7054L	End Splash, left, 6", for TS, TSF, or TSD series

ONE TANK SINKS – STAINLESS STEEL BOWL



MODELS

TS Series

TS12HS

MODELS

TSD Series

TSD12HS



Perlick Features

- Deep drawn stainless steel bowl
- NSF listed, commercial grade hot/cold water faucet (must be ordered separately)
- Underside is sound-deadened
- Stainless steel legs install without tools and have “Rust Free” thermoplastic feet



GENERATIONS OF
EXCELLENCE

Form No. SK02
Rev. 09.19.2011

Perlick

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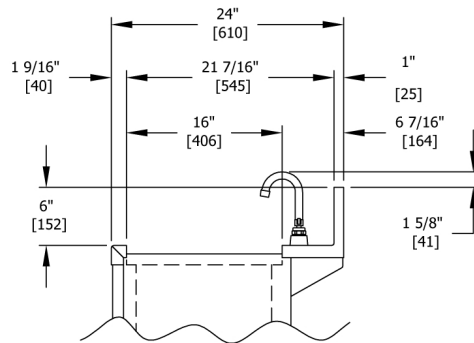
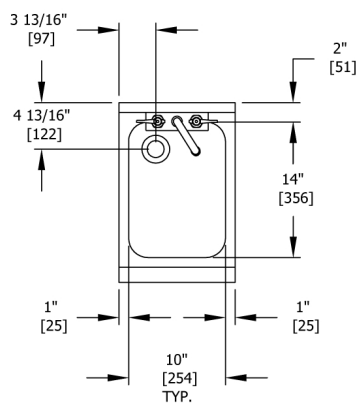
Size and Specifications

One Tank Sink – Stainless Steel Bowl

Job _____
 Area _____
 Item No. _____
 Model No. _____

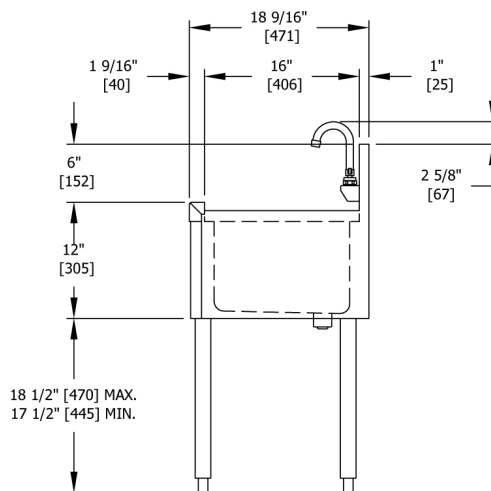
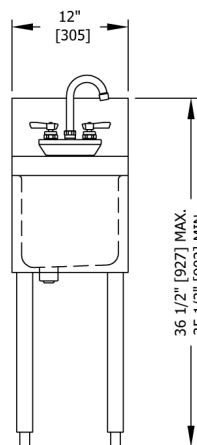


MODEL NO.	TS12HS	TSD12HS
LENGTH IN. (mm)	12" (305)	12" (305)
SHIP WEIGHT LB. (kg)	45 (20)	45 (20)
TOP & SIDES	Stainless steel	
BACK & BOTTOM	Stainless steel	
BACKSPLASH	Stainless steel 6" high (4" high optional) with 1" return at the top, mechanically fastened and sealed to hand sink top with steel support brackets. TSD Series: Stainless steel rear deck	
LEGS	1-5/8" tubular, stainless steel with 1" adjustable thermoplastic foot.	
BOWL	Stainless steel with sound deadening. 10"x14"x9-1/4" deep. All horizontal and vertical edges 1-1/2" radius with balled corners. Furnished with 1-1/2" stainless steel drain socket. 8-1/2" standpipe.	
WATER FAUCET	Chrome plated, hot and cold, goose neck swing spout faucet. Heavy-duty all brass construction. Must be ordered separately. Lead free faucet also available.	
PLUMBING	Drain connection: 1-1/2" NPS male. Hot and cold water connection, 3/8" copper supply tubes	Drain connection: 1-1/2" NPS male. Hot and cold water connection, 1/2" IPS shanks and nuts




TSD END VIEW

**Faucet shown for clarity; must be ordered separately*



Form No. SK02
 Rev. 09.19.2011



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UNDERBAR ACCESSORIES

BLENDERS AND SINKS

Job _____

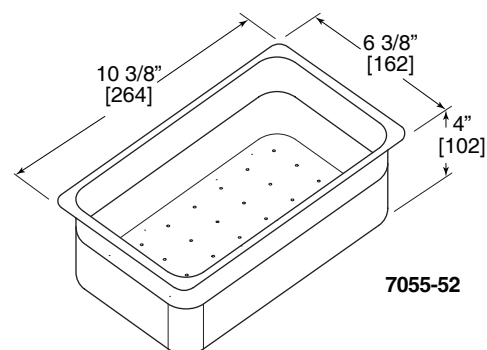
Area _____

Item No. _____

Model No. _____

WET WASTE BOX- PERFORATED

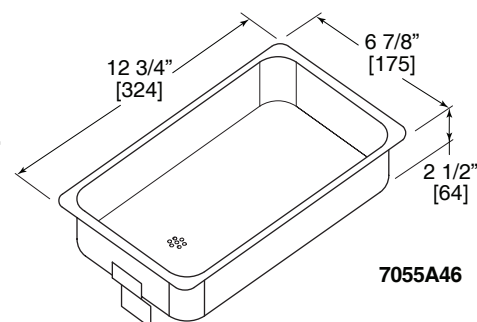
PART NO.	7055-52
APPLICATION	Perforated pan allows liquid to drain from wet waste into 12" and 14" stainless steel Blender Station bowls. Not applicable on full size stainless steel sinks.
MATERIAL	¼ size clear polycarbonate pan (2.7 quart) with 1/8" diameter holes in bottom.



7055-52

WET WASTE BOX- WITH DRAIN TUBE

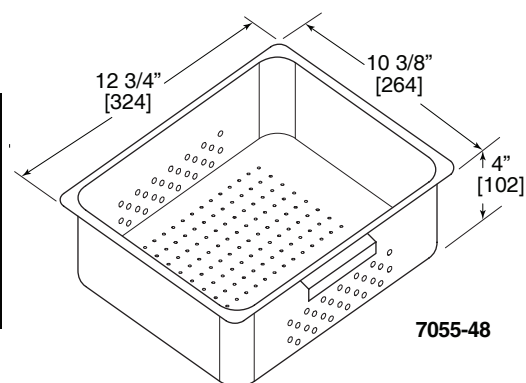
PART NO.	7055A46
APPLICATION	TS Series: Drains into standpipe on three and four tank sinks. NOTE: Use on sinks bowls without faucet (faucet body interferes with Wet Waste Box). TSD Series: Drains into standpipe on one, two, three and four tank sinks.
MATERIAL	1/3 size stainless steel pan (2.25 quart) with integral strainer and 3/4" diameter x 2 3/8" long drain tube.



7055A46

WET WASTE BOX- PERFORATED

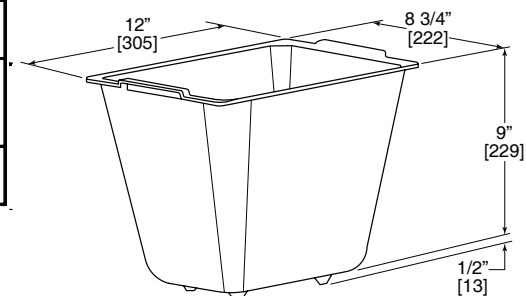
PART NO.	7055-48
APPLICATION	Perforated pan allows liquid to drain from wet waste into any sink with full size stainless steel bowl. Not applicable on 12" and 14" blenders.
MATERIAL	½ size stainless steel pan (7 quart) with 1/8" diameter holes in bottom and ¼" diameter holes on two sides.



7055-48

WET WASTE BOX - PERFORATED (UNIVERSAL)

PART NO.	UAC - WWB
APPLICATION	Perforated pan allows liquid to drain from wet waste into any sink with full size stainless steel bowl. Not applicable on 12" and 14" blenders.
MATERIAL	Black ABS (11 quart) with 3/16" diameter holes in bottom.



UAC-WWB



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Form No. ACC-02
Rev. 04.23.10

UNDERBAR ACCESSORIES

BLENDERS AND SINKS

Job _____
 Area _____
 Item No. _____
 Model No. _____

ELECTRONIC "TOUCH-FREE" FAUCET ADAPTER

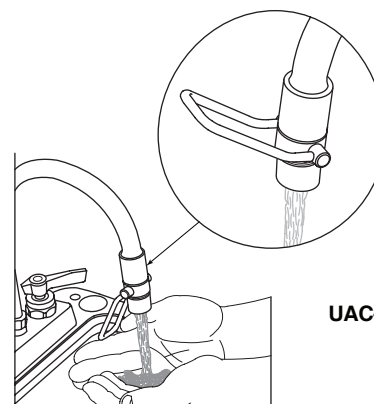
PART NO.	UAC-EFA
APPLICATION	Converts most faucets into an automatic "Touch-Free" faucet. Simply remove the faucet aerator and install the adapter to end of spout with a simple screw-on installation.
FLOW RATE	2.2 GPM Aerator. Infrared sensor stops water flow automatically. 3-minute automatic time-out feature minimizes chance of overflow. Manual on/off over-ride button provides constant flow to fill sink or containers.
WATER TEMP.	Manually set the faucet handles to desired temperature.
POWER SUPPLY	(4) AAA Batteries (not included). Low battery indicator.
SENSOR RANGE	2"- 10" (5- 25cm) based on sink type and illumination.
WORKING PRESSURE	10-125 psi



UAC-EFA

AUTOMATIC FAUCET CONTROLLER

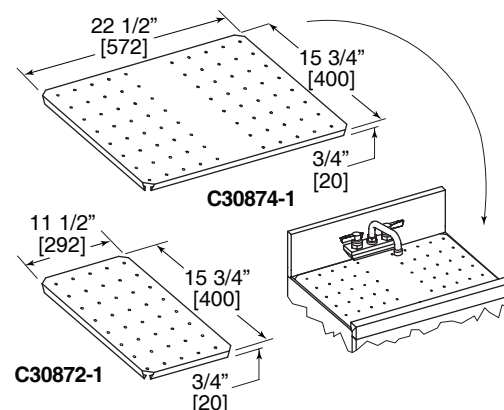
PART NO.	UAC-HWFC
APPLICATION	Converts any faucet to "Hands-Free". Simply remove the faucet aerator and install controller to end of spout (supplied with universal adapters).
FLOW RATE	Manually set the faucet handles to desired water flow and temperature.
WATER TEMP	
MATERIALS	Brass and stainless steel with an anti-microbial coated lever
OPERATION	Automatic self-closing "Hands-Free" full on position



UAC-HWFC

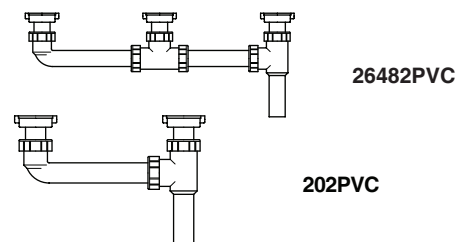
PERFORATED COVER-STAINLESS STEEL

APPLICATION	PART NO.
Converts complete bowl opening on TS12HS to a Drainboard.	C30872-1
Converts complete two bowl opening on TS22C to a Drainboard.	C30874-1



DRAIN ASSEMBLES-PVC

APPLICATION	PART NO.
Sinks with two stainless steel bowls (ex. TS22C)	202PVC
Sinks with three stainless steel bowls (ex. TS33C)	26482PVC
Sinks with four stainless steel bowls (ex. TS44C)	26843PVC



202PVC



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Form No. ACC-02
 Rev. 04.23.10



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 97 - CO2 CYLINDER TANK (2 EA REQ'D)

OTHERS

<By Vendor>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 98 - BACK COUNTER (1 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 99 - BAG-N-BOX (1 EA REQ'D)

OTHERS

<By Vendor>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 100 - DRAFT BEER DISPENSING TOWER (1 EA REQ'D)

Perlick 4042-2B

Iced Lucky Draft Beer Tower, countertop, 16-1/16"H, glycol-cooled, accommodates (2) faucets (faucets sold separately), 12-15/16" faucet clearance, polished chrome finish (ice on exterior of tower requires additional power pack, place power pak as close to the tower as possible)

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		NOTE: An additional power pack is required to form ice on this head

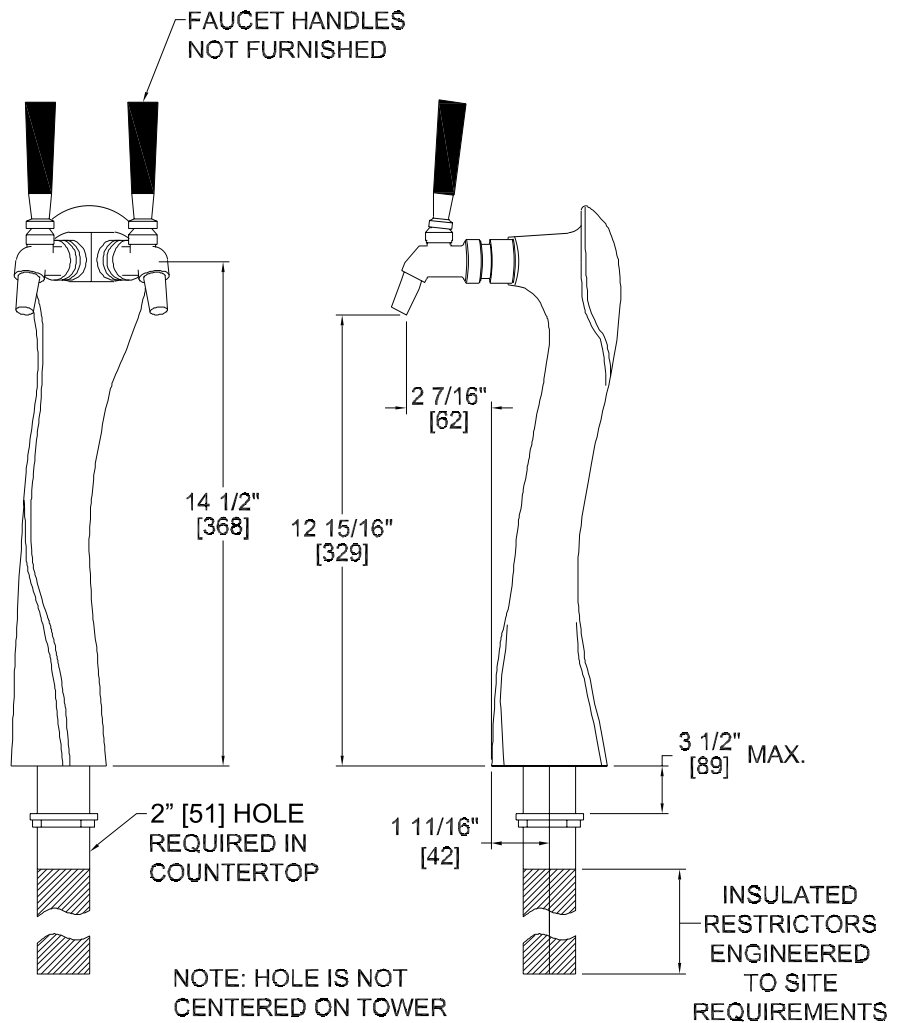
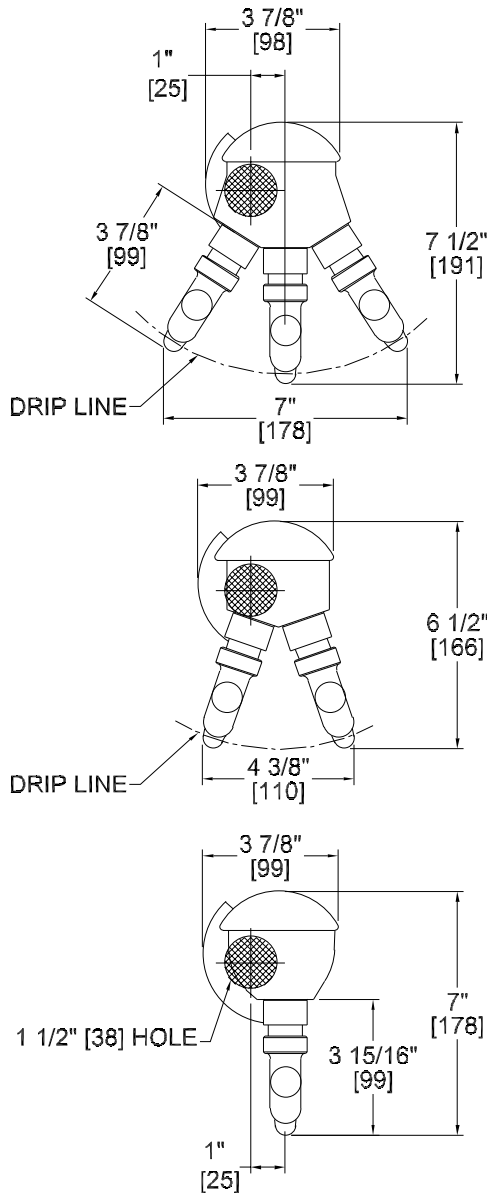
Size and Specifications

Lucky Towers

Job _____
 Area _____
 Item No. _____
 Model No. _____

MODEL NOS.	POLISHED CHROME	4041-1B	4041-2B	4041-3B
	TARNISH-FREE GOLD (PVD)	4041GD-1B	4041GD-2B	4041GD-3B
	POLISHED CHROME (Iced)*	4042-1B	4042-2B	4042-3B
NUMBER OF FAUCETS		1	2	3
OPTIONS & ACCESSORIES	Matching drainers, Faucet locks			

*To build a layer of ice on exterior of tower, an additional Power Pak is required.



Form No. 050196N
 Rev. 03.08.2011



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Submittal Sheet

6/18/2018

ITEM# 101 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 102 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 103 - DRIP TRAY (1 EA REQ'D)

Perlick

included with item 100

<Included>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 104 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Perlick BBS108

Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		WARNING: The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov
Perlick	1		120v/60/1-ph, 4.2 amps, NEMA 5-15P
Perlick	1		5 yr. compressor warranty, 1 yr. parts & labor warranty
Perlick	1		Standard refrigerator
Perlick	1		Stainless steel top - with tapping holes
Perlick	1		Condensing unit location: Left
Perlick	1	68540-1	Condensing unit cover finish: Stainless steel
Perlick	1		End finish: Stainless steel, unfinished, both sides, standard
Perlick	1		Door type, first: solid, stainless steel
Perlick	1		Door hinge location, first: Left
Perlick	1		Door handle, first: full length stainless steel handle, 24"
Perlick	1		Shelving style, first: (3) flat shelves
Perlick	1		Door type, second: solid, stainless steel
Perlick	1		Door hinge location, second: Left
Perlick	1		Door handle, second: full length stainless steel handle, 24"
Perlick	1		Shelving style, second: (3) flat shelves
Perlick	1		Door type, third: solid, stainless steel
Perlick	1		Door hinge location, third: Right
Perlick	1		Door handle, third: full length stainless steel handle, 24"
Perlick	1		Shelving style, third: (3) flat shelves
Perlick	1		Door type, fourth: solid, stainless steel
Perlick	1		Door hinge location, fourth: Right
Perlick	1		Door handle, fourth: full length stainless steel handle, 24"
Perlick	1		Shelving style, fourth: (3) flat shelves
Perlick	1		Crisp White™ LED
Perlick	1	57934	Adjustable Legs, 4" to 5-3/4", set of (6)

PRODUCT SPECIFICATION SHEETS ► Refrigerated Cabinets



SELF-CONTAINED BACK BAR REFRIGERATOR

1-, 2-, 3- AND 4-DOOR



BBS36 with optional glass/wine stainless steel door shown



BBS36 with optional wine drawers shown



eco friendly
R290
Hydrocarbon
Refrigerant

JOB	
AREA	
ITEM NO.	
MODEL NO.	

BBS36	1-Door Model
BBS60	2-Door Model
BBS84	3-Door Model
BBS108	4-Door Model

NSF/ANSI Standard 7 Listed for open food storage.

Note: Models furnished with wine temperature are listed for the storage and display of bottled and canned products only.

MODEL NUMBERS		BBS36	BBS60	BBS84	BBS108
NUMBER OF COMPARTMENTS		1	2	3	4
EXTERIOR CABINET DIMENSIONS	Length - in. (mm)	36 (914)	60 (1524)	84 (2134)	108 (2743)
	Depth - in. (mm)	24¾ (629)	24¾ (629)	24¾ (629)	24¾ (629)
	Height - in. (mm)	34⅞ (878)	34⅞ (878)	34⅞ (878)	34⅞ (878)
INTERIOR CABINET DIMENSIONS	Length - in. (mm)	20 (508)	44 (1118)	68 (1727)	92 (2337)
	Depth - in. (mm)	18¾ (476)	18¾ (476)	18¾ (476)	18¾ (476)
	Height - in. (mm)	28½ (724)	28½ (724)	28½ (724)	28½ (724)
INTERNAL VOLUME Net. Cu. Ft. (Litres)		7.4 (210)	16 (453)	24.8 (702)	33.5 (949)
PRODUCT CAPACITY	CASE PACK - 12 OZ. BOTTLE/CAN	182/273	371/553	581/868	791/1183
	STAGGERED - 12 OZ. BOTTLE/CAN	196/292	400/592	628/932	856/1272
SHIPPING WEIGHT Lbs. (kg.)		254 (115)	340 (154k)	490 (222)	671 (304)
ELECTRICAL SPECIFICATIONS	Electrical Supply	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph
	Running Load Amps	1.8	2.5	4.2	4.2
	Electrical Connection	Cord connected	Cord connected	Cord connected	Cord connected
	Cord Plug Type	NEMA 5-15	NEMA 5-15	NEMA 5-15	NEMA 5-15
	Cord Length	8'	8'	8'	8'
	Defrost Initiation	Automatic	Automatic	Automatic	Automatic
	Defrost Type	Off cycle	Off cycle	Off cycle	Off cycle
	Thermostat	Digital control	Digital control	Digital control	Digital control
REFRIGERATION SPECIFICATIONS	Lighting Type	LED	LED	LED	LED
	Horsepower	1/6	1/5	1/4	1/4
	Refrigerant	R290	R290	R290	R290
	Refrigerant Charge (grams)	90	100	90	90
	Factory Temperature Setting - Refrigerator F (C)	38° (3.3°)	38° (3.3°)	38° (3.3°)	38° (3.3°)
	Temperature Range - Refrigerator F (C)	33°-40° (0.5°-4.5°)	33°-40° (0.5°-4.5°)	33°-40° (0.5°-4.5°)	33°-40° (0.5°-4.5°)
	Factory Temperature Setting - White Wine F (C)	50°-55° (10.0°-13.0°)	50°-55° (10.0°-13.0°)	50°-55° (10.0°-13.0°)	50°-55° (10.0°-13.0°)
	Factory Temperature Setting - Red Wine F (C)	60°-65° (15.5°-18.0°)	60°-65° (15.5°-18.0°)	60°-65° (15.5°-18.0°)	60°-65° (15.5°-18.0°)
	Temperature Range - Wine F (C)	50°-65° (10.0°-18.0°)	50°-65° (10.0°-18.0°)	50°-65° (10.0°-18.0°)	50°-65° (10.0°-18.0°)
	Condensing Unit Location	Left or Right	Left or Right	Left or Right	Left or Right
	Expansion Device	Capillary tube	Capillary tube	Capillary tube	Capillary tube
Pull-Out Condensing Unit	Yes	Yes	Yes	Yes	
Front Vented	Yes	Yes	Yes	Yes	
PLUMBING		Automatically	Automatically	Automatically	Automatically

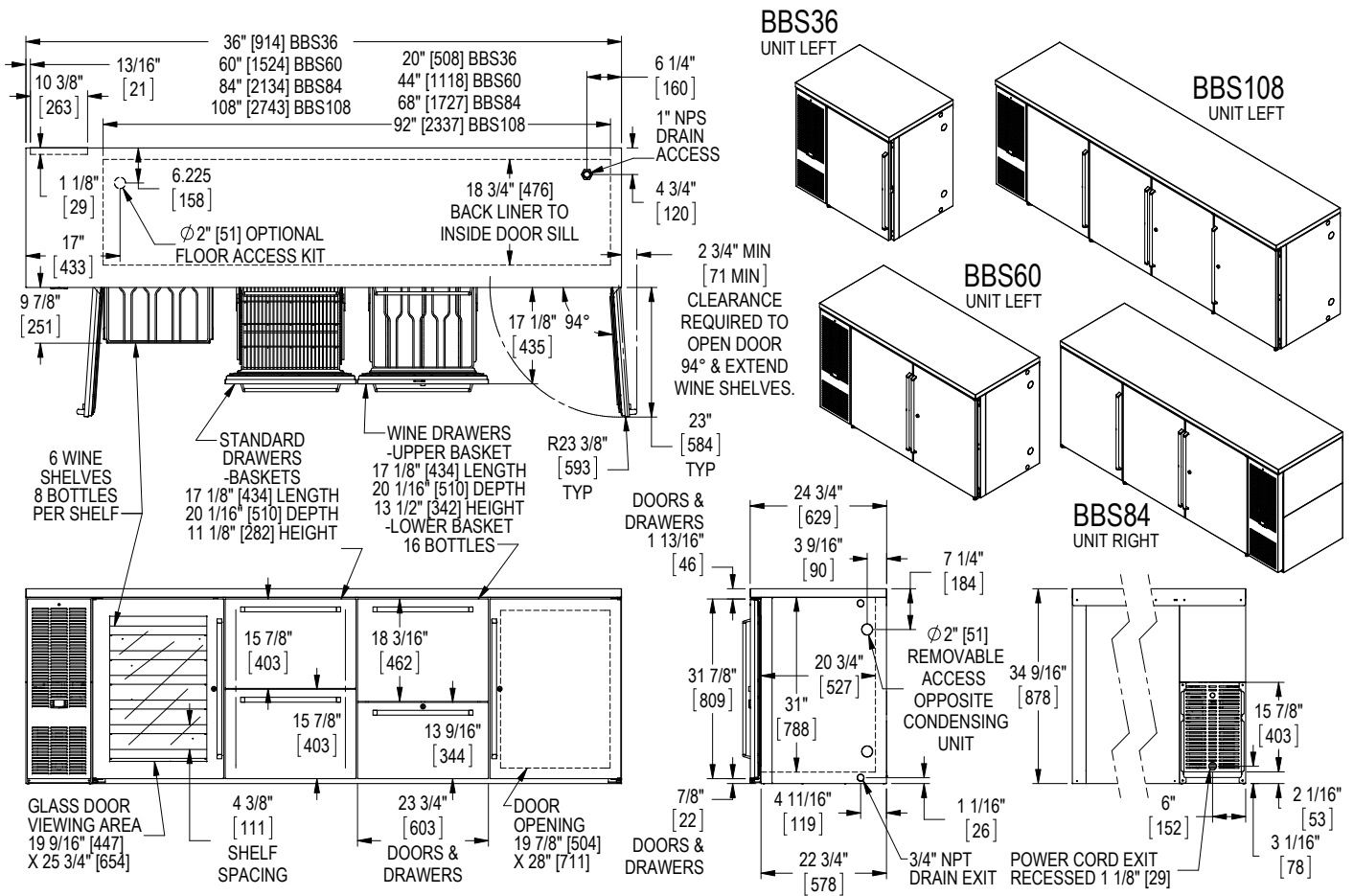
Form No. 95176
Rev. 12.18.2018

PERLICK CORPORATION 8300 W. Good Hope Rd., Milwaukee, WI 53223 • (800) 558-5592 • perlick.com

PRODUCT SPECIFICATION SHEETS ▶ Refrigerated Cabinets

Perlick® SELF-CONTAINED BACK BAR REFRIGERATOR
1-, 2-, 3- AND 4-DOOR

Note: Open floor drain not provided on models intended for non-packaged food.



California Prop 65 Notice:



WARNING: The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm, For more information go to www.P65Warnings.ca.gov.

Form No. 95176
Rev. 12.18.2018

PERLICK CORPORATION 8300 W. Good Hope Rd., Milwaukee, WI 53223 • (800) 558-5592 • perlick.com



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 105 - BACK BAR COUNTER (1 EA REQ'D)

By Millwork

<By Other>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 106 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Perlick BBSN72

Narrow Door Refrigerated Back Bar Cabinet, three-section, 72"W, self-contained refrigeration, 20.6 cu.ft. interior volume, (3) hinged doors with locks, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, cULus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		WARNING: The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov
Perlick	1		120v/60/1-ph, 4.2 amps, NEMA 5-15P
Perlick	1		5 yr. compressor warranty, 1 yr. parts & labor warranty
Perlick	1		Standard refrigerator
Perlick	1		Stainless steel top - no tapping holes
Perlick	1		Condensing unit location: Right
Perlick	1	68540-1	Condensing unit cover finish: Stainless steel
Perlick	1		End finish: Stainless steel, unfinished, both sides, standard
Perlick	1		Door type, first: solid, stainless steel
Perlick	1		Door hinge location, first: Left
Perlick	1		Door handle, first: full length stainless steel handle, 24"
Perlick	1		Shelving style, first: (3) flat shelves
Perlick	1		Door type, second: solid, stainless steel
Perlick	1		Door hinge location, second: Left
Perlick	1		Door handle, second: full length stainless steel handle, 24"
Perlick	1		Shelving style, second: (3) flat shelves
Perlick	1		Door type, third: solid, stainless steel
Perlick	1		Door hinge location, third: Right
Perlick	1		Door handle, third: full length stainless steel handle, 24"
Perlick	1		Shelving style, third: (3) flat shelves
Perlick	1		Crisp White™ LED
Perlick	1	57934	Adjustable Legs, 4" to 5-3/4", set of (6)

PRODUCT SPECIFICATION SHEETS ► Refrigerated Cabinets



SELF-CONTAINED NARROW DOOR REFRIGERATOR

1-, 2-, 3- AND 4-DOOR



BBSN72 shown



eco friendly
R290 Hydrocarbon Refrigerant



NSF/ANSI Standard 7 Listed for open food storage.

Note: Models furnished with wine temperature are listed for the storage and display of bottled and canned products only.

JOB	
AREA	
ITEM NO.	
MODEL NO.	
BBSN32	1-Door Model
BBSN52	2-Door Model
BBSN72	3-Door Model
BBSN92	4-Door Model

MODEL NUMBERS		BBSN32	BBSN52	BBSN72	BBSN92
NUMBER OF DOORS		1	2	3	4
EXTERIOR CABINET DIMENSIONS	Length - in. (mm)	32 (813)	52 (1321)	72 (1829)	92 (2337)
	Depth - in. (mm)	24¾ (629)	24¾ (629)	24¾ (629)	24¾ (629)
	Height - in. (mm)	34⅞ (878)	34⅞ (878)	34⅞ (878)	34⅞ (878)
INTERIOR CABINET DIMENSIONS	Length - in. (mm)	16⅞ (418)	36⅞ (926)	56⅞ (1434)	76⅞ (1942)
	Depth - in. (mm)	18¾ (476)	18¾ (476)	18¾ (476)	18¾ (476)
	Height - in. (mm)	31 (787)	31 (787)	31 (787)	31 (787)
INTERNAL VOLUME Net. Cu. Ft. (Litres)		6.0 (170)	13.3 (377)	20.6 (583)	27.8 (787)
PRODUCT CAPACITY	CASE PACKED - 12 OZ. BOTTLE/CAN	161/238	329/483	518/763	707/1043
	STAGGERED - 12 OZ. BOTTLE/CAN	173/255	354/517	565/819	765/1121
SHIPPING WEIGHT Lbs. (kg.)		248# (112kg)	344# (156kg)	446# (202kg)	577# (262kg)
ELECTRICAL SPECIFICATIONS	Electrical Supply	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph
	Running Load Amps	1.8	2.5	4.2	4.2
	Electrical Connection	Cord connected	Cord connected	Cord connected	Cord connected
	Cord Plug Type	NEMA 5-15	NEMA 5-15	NEMA 5-15	NEMA 5-15
	Cord Length	8'	8'	8'	8'
	Defrost Initiation	Automatic	Automatic	Automatic	Automatic
	Defrost Type	Off cycle	Off cycle	Off cycle	Off cycle
	Thermostat	Digital control	Digital control	Digital control	Digital control
REFRIGERATION SPECIFICATIONS	Lighting Type	LED	LED	LED	LED
	Horsepower	1/6	1/5	1/4	1/4
	Refrigerant	R290	R290	R290	R290
	Refrigerant Charge (grams)	90	100	90	90
	Factory Temperature Setting - Refrigerator F (C)	38° (3.3°)	38° (3.3°)	38° (3.3°)	38° (3.3°)
	Temperature Range - Refrigerator F (C)	33°-40° (0.5°-4.5°)	33°-40° (0.5°-4.5°)	33°-40° (0.5°-4.5°)	33°-40° (0.5°-4.5°)
	Factory Temperature Setting - White Wine F (C)	50°-55° (10.0°-13.0°)	50°-55° (10.0°-13.0°)	50°-55° (10.0°-13.0°)	50°-55° (10.0°-13.0°)
	Factory Temperature Setting - Red Wine F (C)	60°-65° (15.5°-18.0°)	60°-65° (15.5°-18.0°)	60°-65° (15.5°-18.0°)	60°-65° (15.5°-18.0°)
	Temperature Range - Wine F (C)	50°-65° (10.0°-18.0°)	50°-65° (10.0°-18.0°)	50°-65° (10.0°-18.0°)	50°-65° (10.0°-18.0°)
	Condensing Unit Location	Left or Right	Left or Right	Left or Right	Left or Right
	Expansion Device	Capillary tube	Capillary tube	Capillary tube	Capillary tube
Pull-Out Condensing Unit	Yes	Yes	Yes	Yes	
Front Vented	Yes	Yes	Yes	Yes	
PLUMBING	Evaporator Condensate	Automatically	Automatically	Automatically	Automatically

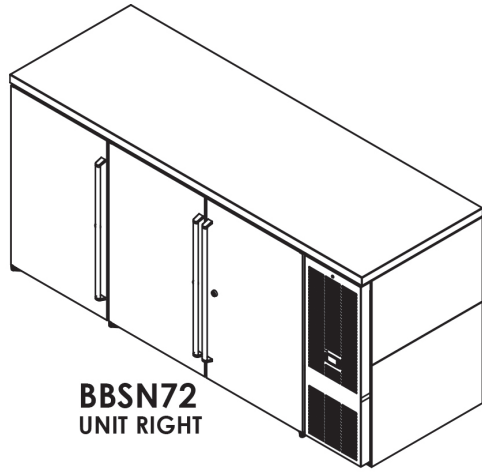
Form No. 95177
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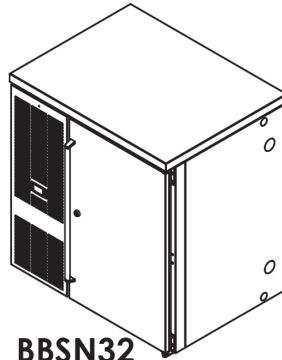
PRODUCT SPECIFICATION SHEETS ▶ Refrigerated Cabinets

Perlick® SELF-CONTAINED NARROW DOOR REFRIGERATOR
1-, 2-, 3- AND 4-DOOR

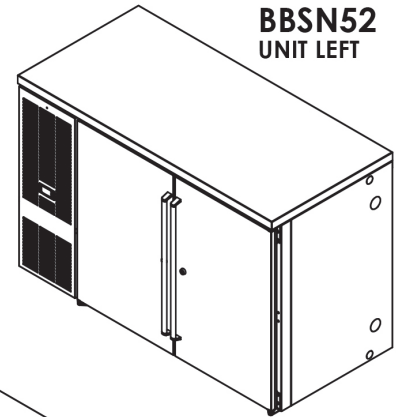
Note: Open floor drain not provided on models intended for non-packaged food.



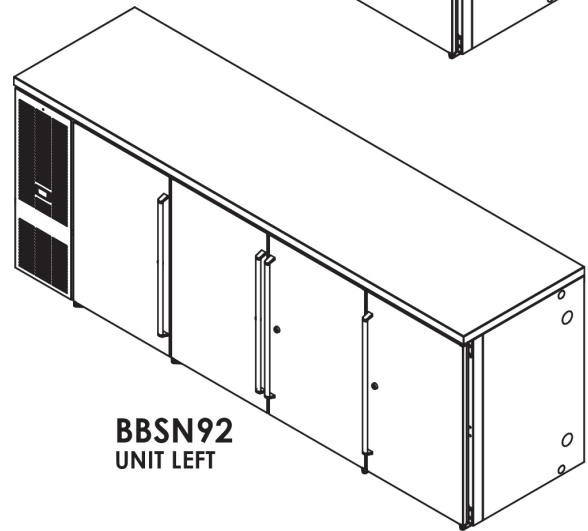
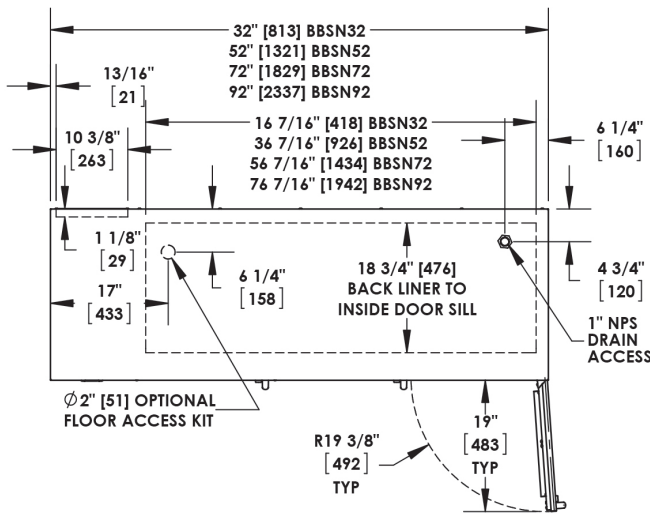
BBSN72
UNIT RIGHT



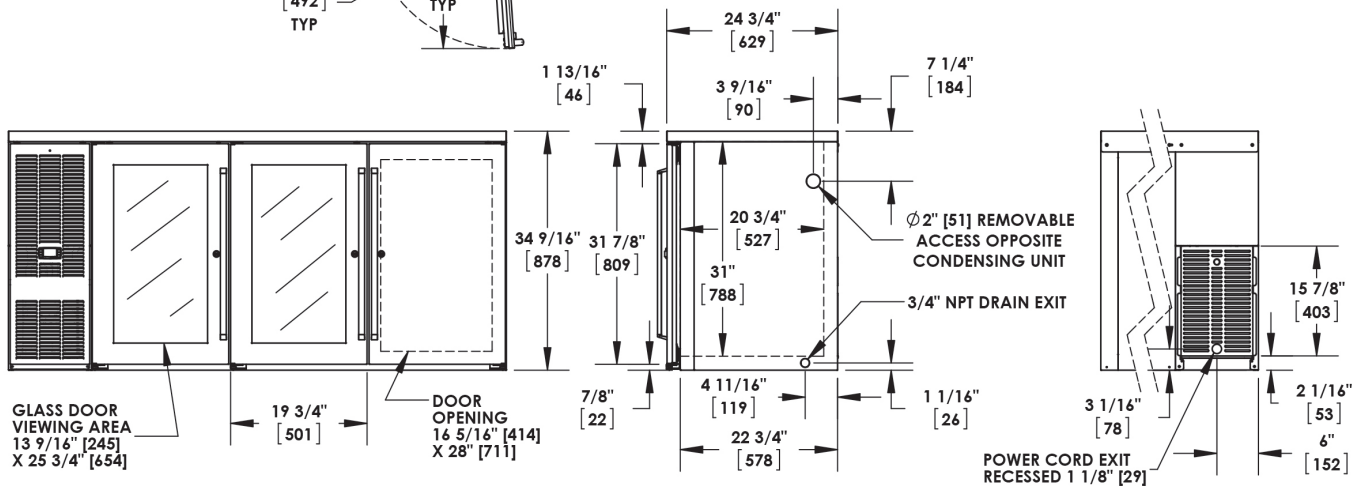
BBSN32
UNIT LEFT



BBSN52
UNIT LEFT



BBSN92
UNIT LEFT



California Prop 65 Notice:

! **WARNING:** The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm, For more information go to www.P65Warnings.ca.gov.

Form No. 95177
Rev. 12.18.2018

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 107 - UNDERMOUNT SINK (1 EA REQ'D)

Advance Tabco 1014A-10

Smart Series™ Sink, undermount, 1-compartment, 10" wide x 14" front-to-back x 10" deep, 3-1/2" drain opening, 12-1/2" x 16-1/2" O.D. trim size, 20 gauge 304 stainless steel (NOT FOR USE WITH STANDARD TABLES) (can be used as undermount on non-stainless tops)



STAINLESS STEEL
SMART SERIES™
UNDERMOUNT SINK BOWLS
SUPER SIZE



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____



FEATURES:

One piece seamless **Deep Drawn** stainless steel bowls.
 All bowls are supplied with sound deadening pads.
 Units feature Advance Tabco's **Smart Finish™**.
 Supplied with 3-1/2" drain opening. Drain Not included.

MATERIALS:

Type 304 Series Stainless steel.

OPTIONAL:

K-6 - 3-1/2" Basket Drain Assembly

OEM Bowls welded by others into stainless steel products.
 Multiple compartment assemblies available. Call for pricing.

Templates are provided at customer's request

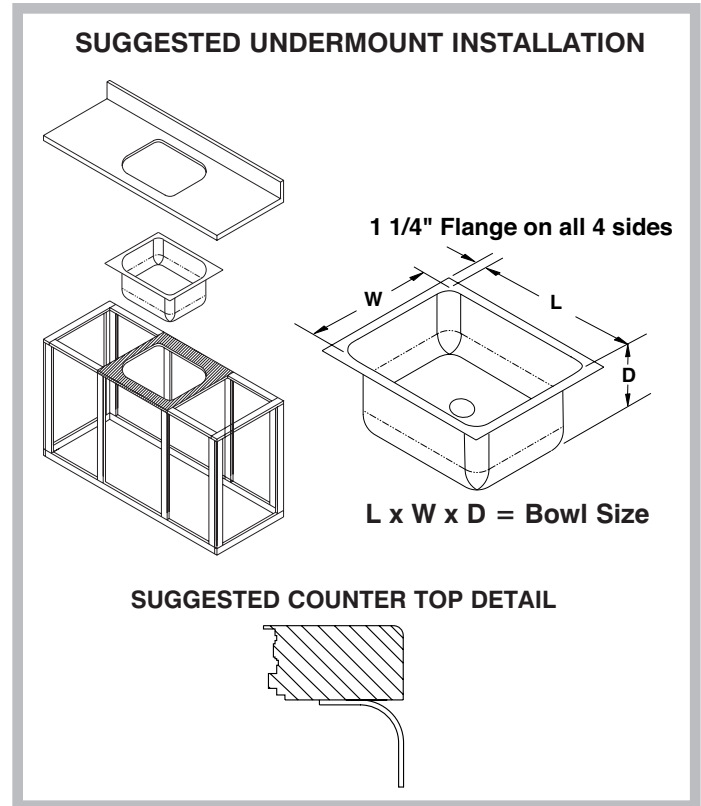
Model #	Gauge	Bowl Size LxWxD	Radius	O.D. Trim Size
1014B-05	20	10" x 14" x 5"	2"	12 1/2" x 16 1/2"
1014A-10	20	10" x 14" x 10"	2"	12 1/2" x 16 1/2"
1014A-10A	18	10" x 14" x 10"	2"	12 1/2" x 16 1/2"
CO-1014A-10RE*	18	10" x 14" x 10"	2"	12 1/2" x 16 1/2"
CO-1416A-10RE*	18	14" x 16" x 10"	3"	16 1/2" x 18 1/2"
1620A-10	18	16" x 20" x 10"	3"	18 1/2" x 22 1/2"
1620A-12	18	16" x 20" x 12"	3"	18 1/2" x 22 1/2"
1620A-14A	14	16" x 20" x 14"	3"	18 1/2" x 22 1/2"
1824A-12	18	18" x 24" x 12"	3"	20 1/2" x 26 1/2"
1824A-14A	14	18" x 24" x 14"	3"	20 1/2" x 26 1/2"
2020A-12	18	20" x 20" x 12"	3"	22 1/2" x 22 1/2"
2020A-14	18	20" x 20" x 14"	3"	22 1/2" x 22 1/2"
2028A-12	16	20" x 28" x 12"	3"	22 1/2" x 30 1/2"
2028A-14A	14	20" x 28" x 14"	3"	22 1/2" x 30 1/2"
2424A-14A	14	24" x 24" x 14"	3"	26 1/2" x 26 1/2"

* Includes Residential Finish & Packaging. Add **K-350** for Other Models to Add Residential Finish & Packaging.

DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

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 Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:
 Email: smartfab@advancetabco.com or Fax: 631-586-2933



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 108 - 3 SIDED SPLASH BY MILLWORK (1 EA REQ'D)

By Millwork

<By Other>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 109 - DROP-IN ICE BIN (1 EA REQ'D)

Perlick DI18IC

Ice Chest, drop-in, 20"W x 19-1/4"D, 35 lb. ice capacity, includes 2-piece stainless steel sliding cover, 1/2" drain, stainless steel top & interior, galvanized exterior, NSF (18-5/8"W x 17-7/8"D cutout required)

The spec sheet for this item can be viewed on item 26)


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 110 - BLENDER, BAR (1 EA REQ'D)

Hamilton Beach HBH750

Eclipse™ High Performance Blender, 48 oz. capacity, Wave-Action® system, one-touch blending functions, 100 pre-programmed cycles, memory card slot, Quiet-Blend™ technology, removable polycarbonate Quiet Shield™, converts for in-counter use, stainless steel blade, 3Hp, 120v/60/1-ph, 8.6 amps, cULus, NSF, Express Care Service Program

ACCESSORIES

Mfr	Qty	Model	Spec
Hamilton Beach	1		3 year parts/labor/motor base warranty, standard (nc) (free replacement blender in first 2 years includes freight)
Hamilton Beach	1		3 year jar & sound enclosure warranty, standard
Hamilton Beach	1		Lifetime blade & motor drive coupling warranty

Hamilton Beach
COMMERCIAL

HBH750 Eclipse™

High-Performance Blender

Quiet
and
Powerful



with QuietBlend™ Technology

New QuietBlend™ technology
and advanced Quiet Shield™ enclosure
reduces noise to conversation level

Powerful 3 peak† Hp motor

Lifetime warranty on motor drive coupling
and stainless steel blade

Select from over 100 pre-programmed
cycles; custom programs also available

† Input power



For more Good Thinking® visit www.commercial.hamiltonbeach.com



Converts for in-counter use

48 oz. (1.4 L) Container



Lifetime Warranty on All-Metal Drive Coupling and Stainless Steel Blades



One-Touch Blending Functions
select from over 100 pre-programmed blending cycles



Compact-Size
Quiet Shield™ opens to a maximum height of 22 inches / 56 cm



Wave-Action® System
continually forces mixture down into the blades for smooth results



Easy-To-Remove Quiet Shield™
built-in clips allow for quick removal of shield for faster cleanup



Memory Card Slot
for custom programming

HBH750 SERIES HIGH-PERFORMANCE BLENDER

SPECIFICATIONS:



Standard: Unit comes with base, one 48 oz./1.4 L container, Quiet Shield™ sound enclosure.
Controls: touchpad
Motor: 3 peak Hp*
Weight: 13.8 lbs / 6.3 kg (shipping)
Warranty: 3 years parts and labor

* Input power

HBH750 (120V)	HBH750-CE/-UK/-CN (230V)
120V~, 60 Hz, 8.6 Amps	220-240V~, 50-60 Hz 1000W
U.S. ONLY First 2 years 	



Submittal Sheet

6/18/2018

ITEM# 111 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 112 - SPARE NO.

<Spare No.>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 113/114 - ESPRESSO CAPPUCCINO MACHINE (1 EA REQ'D)

Franke A1000 FM

(REPLACES MODEL A800 FM) A1000 FoamMaster™ Premium Class Coffee Machine, (2) grinders, (2) 2.5 lbs. locking bean hoppers, (2) locking powder hoppers, 2-gallon milk container with integrated temperature sensor & docking system, (4) operating modes, 10" touch screen with intuitive menu with video & audio, programmable milk pumping system with temperature control & variable foam consistency, hot milk foam/hot milk, cold milk foam/cold milk, iQFlow, automated CleanMaster cleaning program, cup recognition, hot water wand, plumbed drip tray, glossy black finish, 4.5-5.3kW, 200-240v/60/1-ph, 22.4-24.2 amps, 2L-PE, L6-30P, cETLus, ETL-Sanitation (USA only, for export contact Franke)

The spec sheet for this item can be viewed on item 6/7)

ACCESSORIES

Mfr	Qty	Model	Spec
Franke	1	IQFLOW	Define taste profiles and shot times for each product independently. Each taste profile is real time assured by iQFlow. No grinder readjustments needed.
Franke	1	BLACK	Machine color, black
Franke	1	2G	(2) grinders, standard
Franke	1	2P	Two Powder Hoppers
Franke	1	UT12 CM	Undertable Refrigeration, 2-gallon capacity, for (2) milk types, 110v/60/1-ph, 1LN-PE (SPECIAL ORDER)
Franke	1		Flavor Station detergent, (1) 1 liter bottle (3 months of cleanings)
Franke	1		Machine install, startup and calibration of equipment by Franke authorized service partner (NET price, no additional discount available)
Franke	1	INSTALL KIT	Installation Kit, includes: water hose and BSP connector, technical support sticker, water hardness test strip, MSDS sheets for cleaning tablets and milk cleaner (included in installation cost)
Franke	1		Post startup follow-up visit, includes 1 hour in-store technician labor and all travel for additional machine setup, operation and upkeep, etc., USA only - for export contact Franke (NET price, no additional discount available)
Franke	1		12 month parts & labor warranty, standard
Franke	1		Water filtration kit (includes Mavea C300 filter cartridge, filter head, fittings, water test kit).
Franke	5	MILK DETERGENT	Milk detergent, 1 liter bottle (3 months of cleanings)
Franke	1	CLEANING SUPPLIES SUBSCRIPTION	Cleaning supplies subscription information - see attached flyer or go to http://frankecoffesystemsorders.com
Franke	1		Shipping from Franke Smyrna, TN 37167 (NET price, no additional discount available) (NET)

Franke

1

FINANCING

Franke / Horizon Keystone Financial Partnership,
for information please contact:
Natalie M. Stone
Senior Business Development Manager
(856) 380-8145
nstone@horizonkeystone.com



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 115 - DUAL COFFEE BREWER (1 EA REQ'D)

OTHERS

<By Vendor>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 116 - SPARE NO.

<Spare No.>



Submittal Sheet

6/18/2018

ITEM# 117 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 118 - SPARE NO.

<Spare No.>



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Submittal Sheet

6/18/2018

ITEM# 119 - SPARE NO.

<Spare No.>



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COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 120 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# x - WALK-IN COOLERS LABOR (1 EA REQ'D)

TWC

to receive walk-ins on site, erect panels, hang evaporator coils, run lines sets and drain lines, add heat tape to freezer drain line, set condensing units. Return trip to start units and calibrate system. NO ELECTRICAL IS INCLUDED.

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# x.1 - TO SET EQUIPMENT (1 EA REQ'D)

TWC

receive all equipment on site, unload, uncrate and disposer of trash. Set all equipment in place and make ready for final connections by other trades. (electrical and plumbing)